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ABSTRACT

This guide to the primary education program was developed for use in kindergartens in Duval County Public Schools, Jacksonville, Florida. An overview of the program is followed by a section on preplanning, which deals with curriculum planning, classroom arrangement, centers and materials, classroom management, themes for the year, lesson plans for the first week, and basic skills. The greater part of the manual is devoted to monthly guides, each divided into short sections on thinking ahead, skills, concepts, resources, special experiences, recipes, and a parent newsletter that suggests activities to strengthen skills and concepts and recommends selected children's books. The section on skills in each guide is divided into four areas: reading, writing, mathematics, and gross motor skills. (CMG)

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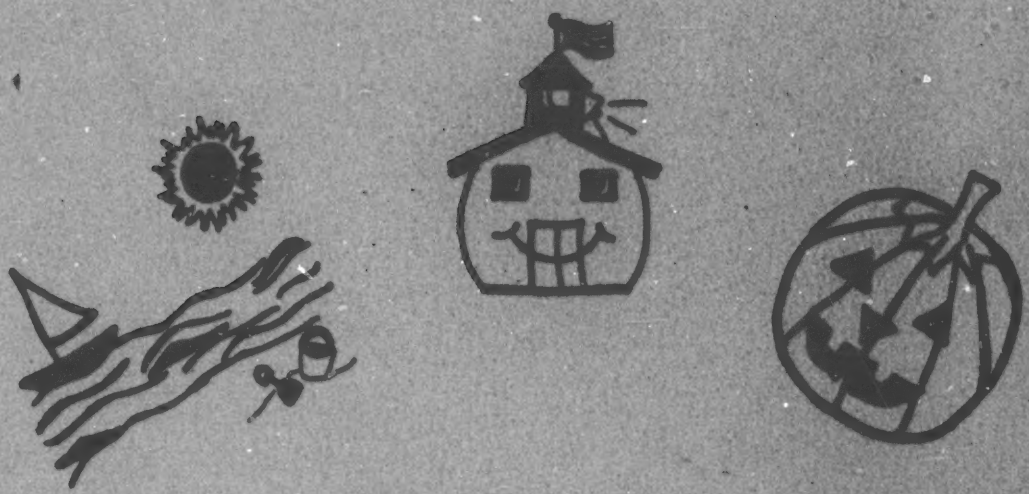
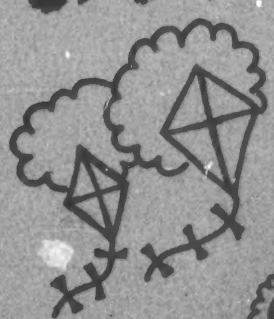
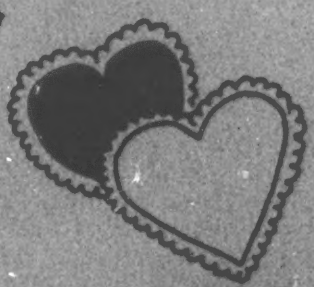


KINDERGARTEN CURRICULUM GUIDE

Primary Education Program





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KINDERGARTEN CURRICULUM GUIDE

PRIMARY EDUCATION PROGRAM

DUVAL COUNTY PUBLIC SCHOOLS

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PREFACE

Young children enter kindergarten at different stages of development and with various backgrounds of experience. Because most of the children function at a concrete level, opportunities should be provided for them to learn through active involvement, using their five senses to gather information from first-hand experiences with objects.

Most five year olds have short attention spans and high energy levels. The physical arrangement of the classroom should accommodate freedom of movement to increase involvement in the learning process. Small groups and interest centers are stimulating vehicles which can provide mobility through active exploration and discovery. An abundance of multi-leveled activities available in the centers can satisfy the needs of children in varying stages of development.

Young children, like adults, need to feel successful and important. It is imperative that kindergarten experiences help children establish positive attitudes about themselves. Through careful planning of activities which require involvement in small group work, role-playing, art, music, large group work or other school experiences, feelings of self-worth can be developed. A good kindergarten experience helps children develop healthy self-concepts and forms the foundation for future learning.

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OVERVIEW

The Duval County kindergarten curriculum is based upon an awareness of how children learn, the environment in which learning takes place, and the developmental stages of the early years. The classroom teacher's role is that of implementing the educational program by matching both the school environment and the curriculum to the developmental stage of the individual child.

The kindergarten program is designed around a thematic approach to curriculum using themes as vehicles for teaching concepts, skills, and developmental tasks. The skills and concepts to be taught, resources, center ideas, and suggested large and small group activities are the heart of the curriculum guide. Additional sections include suggestions for classroom organization and management.

Because young children enter kindergarten at different developmental stages, each of them is operating on an individual readiness level. When a skill is introduced, each child should begin at his/her own level and demonstrate proficiency in that skill before progressing to the next. Some skills are prerequisite to others; therefore, instruction should follow a skills hierarchy, i.e., an orderly arrangement which progresses from simple to complex.

This guide divides kindergarten skills into four areas: Reading, Writing, Mathematics and Gross Motor Skills. Monthly, skills to be introduced are listed in each area with difficulty levels increasing as the months progress. This provides a usable hierarchy for the presentation of both prerequisite and IMS Basic Skills.

Since some skills in this guide overlap from one area to another, activities can be planned in different sections of the curriculum to reinforce previously introduced skills. Special experiences have been developed to correlate skills with theme-related concepts. These suggested activities are provided as examples which can be adapted to and extended by each teacher's own creativity and resourcefulness.

A portion of the guide is designed to involve parents in the teaching/learning process of the kindergarten curriculum. It contains newsletters to be sent home which list the themes for that month, suggest activities to strengthen skills and concepts, and recommend titles of selected children's books.

This curriculum has been developed in order to standardize the program for all kindergartens in Duval County. The guide has been designed as a reference of new ideas for implementing the curriculum.

PREPLANNING

Preplanning is a time for organizing, preparing and thinking about the months ahead. Careful planning during this time will result in a smoother and more successful school year for both teachers and students.

Preplanning is also a time for sharing ideas. Teachers should feel free to seek help and advice from other teachers, including the Primary Resource Teacher.

During this time, it is advisable to become familar with district and school policies. Procedural guides for the Instructional Management System (IMS) and the Primary Education Program (PREP) should be reviewed.

Teachers should familiarize themselves with the following manuals and guide books:

Alpha Time
Ginn- Hello, Morning!
Holt Mathematics
Kindergarten Keys
SCIS, Beginnings
STEM

The following district curriculum guides should also be available for reference and use:

Consumer Education
Food.....Early Choices
Health Curriculum
Humane Education
Kindergarten Curriculum Guide
Pre-kindergarten, Kindergarten, First Grade, Physical Education Curriculum Guide

This section on preplanning includes suggestions for long-range and short-range planning (including sample lesson plans for the first week), themes for each month throughout the year, scheduling the day, arranging the classroom, equipping centers, and managing the classroom. In addition all of the Kindergarten IMS Basic Skills for Communications and Mathematics are listed with an objective and example for each skill. The delineation of objectives should assist you in planning; each Monthly Guide section which follows provides suggestions for both prerequisite and IMS Basic Skills to be introduced month by month throughout the school year.

Curriculum Planning

In planning, long range, monthly and immediate plans should be considered. Long range plans can be made with other teachers in the school. A review of skills and concepts and a sharing of responsibilities, ideas and resources is mutually enriching and facilitates planning. During preplanning, the following may be considered:

1. Make long-range plans. Review concepts and skills. Plan and start making arrangements for field trips. Order films. Conduct an inventory of supplies and equipment in the classroom. Determine needs and make two needs lists in priority order, one of storeroom supplies (paper, art supplies, etc.) and the other of equipment (toys, games, etc.).

2. Make plans for the first month. Refer to the August/September section of this guide. Anticipate supplies needed for art activities, goals for the month and any special arrangements which need to be made.

3. Set up a daily schedule. The Suggested Daily Schedule below provides for the following:
   a. time for transition between activities.
   b. active and quiet activities.
   c. large and small group and individual activities.
   d. shorter instructional time early in the year and longer instructional time as the child develops.

Suggested Daily Schedule

9:00 - 9:30	Opening Exercises - song, pledge, announcements Sharing Explanation of the day's activities
9:30 - 10:40	Small group activity Center activities Small instructional groups
10:40 - 10:55	Clean-up and prepare for lunch
11:00 - 11:30	Lunch
11:35 - 11:50	Storytime/Rest
11:50 - 12:20	Small group activity
12:20 - 12:30	Clean-up
12:30 - 1:00	Physical Education
1:00 - 1:20	Large group activity-content area study (social studies, science, health, music)
1:20 - 1:30	Prepare to go home/Dismissal

Classroom Arrangement

Considerations when setting up a classroom with learning centers include the following:

1. Provide a large enough area for group times and movement experiences. Arrange centers and open areas to allow children to move freely and safely.
2. Separate noisy or messy centers (blocks, housekeeping, woodworking, art, etc.) and quiet centers.
3. Set up art or water play centers near the sink, if possible.
4. Store equipment and materials for a center in or near that center, if possible.
5. Book shelves, portable bulletin boards and other furniture may be used as low dividers between centers. Use carpeting except in art, sand and water centers to reduce noise.
6. Provide a balance of activities at centers including some which can be completed independently and others which require supervision.
7. Provide an abundance of materials at each center.
8. Hold back materials, games and equipment and add or change them periodically during the year to maintain interest. Make books available which pertain to themes and concepts being taught.
9. Label centers and objects in the room to stimulate sight vocabulary.

Each room arrangement will vary according to furniture, equipment, room size, class size and teacher personality. The diagrams which follow are suggestions which may be modified to suit different facilities and needs.

Diagram A represents a portable, single classroom building. The room is large and carpeted, containing only one small window in the housekeeping center. There are no permanent shelves or cabinets. Small open-faced cabinets are used for storage as well as center dividers. The room contains only one small protable bulletin board, used also as a divider. Magnets are used to display children's work on the metal walls.

Diagram B depicts a classroom in an older school building. The high ceiling and tall windows create an open, airy atmosphere. The room is uncarpeted so area rugs and carpet squares are necessary to maximize use of floor space. Limited wall space is extended by strings, hung clothes-line fashion, to display children's work.

Diagram C represents a very small, carpeted room containing one small window. A feeling of space is created by limiting the amount of furniture. The use of gingham curtains on all open-faced cabinets diminishes a cluttered look. Lamps, plants and flowers are added to further enhance an airy atmosphere.

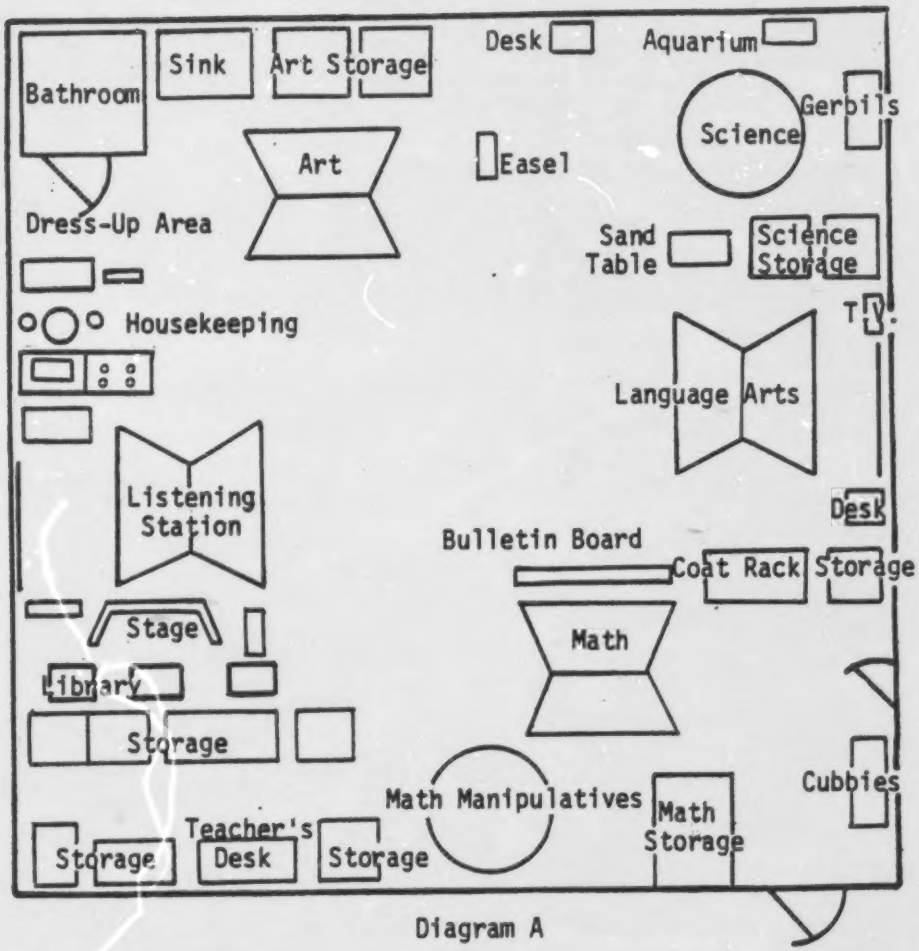

Diagram A

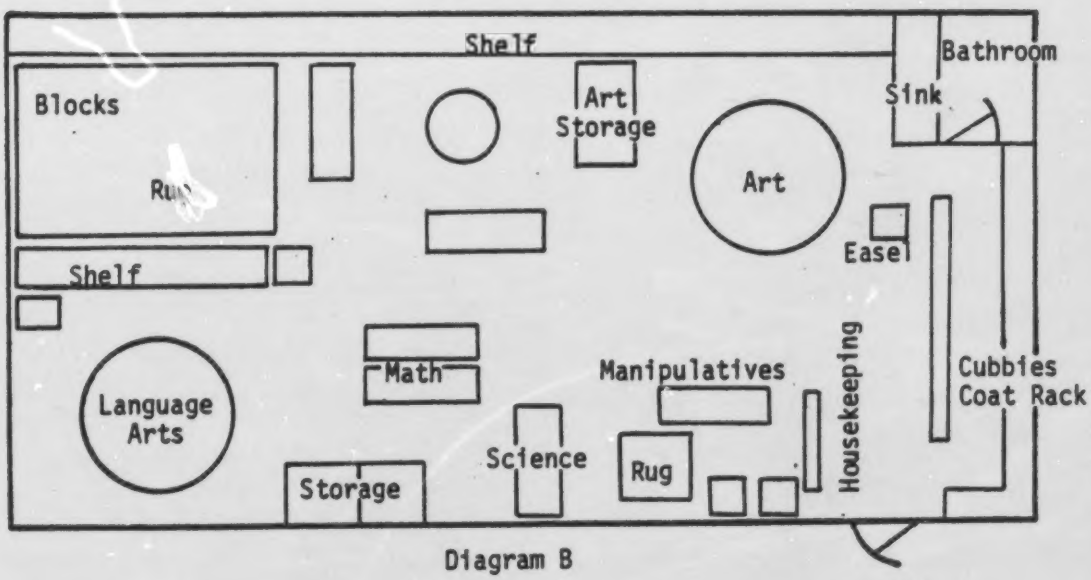

Diagram B

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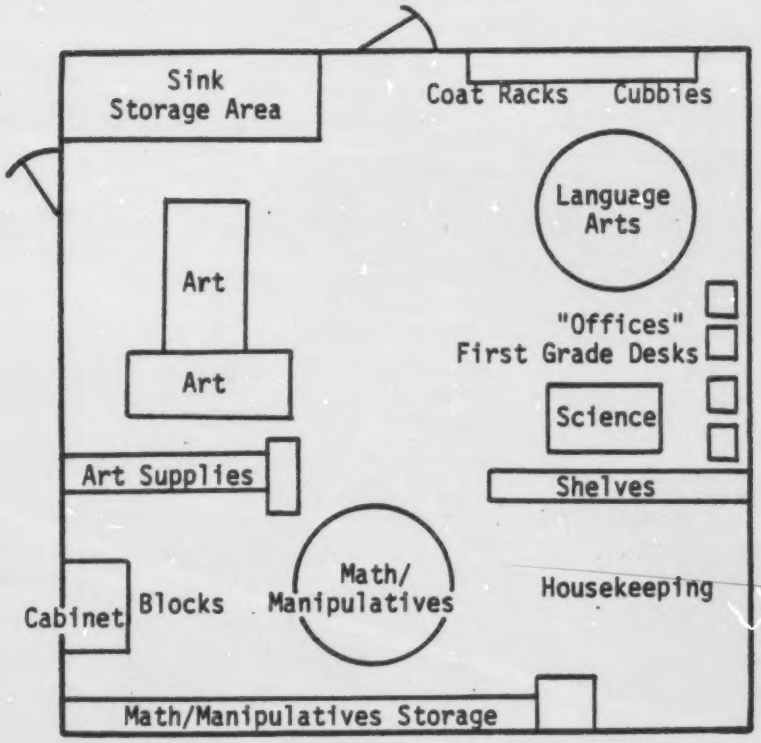


Diagram C

Centers and Materials

1. Language Arts/Library/Listening Centers

The language arts center provides an area for a variety of reading and language-related activities. Flannel boards, puppets and stages, a Language Master, tape recorder and earphones, and filmstrip previewers are all valuable materials. Games and activities should be included to provide a variety of experiences.

The library portion of this center is stocked with books for children to read. Pillows, comfortable chairs, even old bathtubs have been used to make this area comfortable. It should be located away from noisy areas so children can browse through books and listen to stories without distractions. Pictures on display can depict familiar story characters and/or themes being studied. Models and interesting items will stimulate curiosity and language development. New books are added regularly to maintain interest.

1. Language Arts/Library/Listening Centers (cont.)

Materials:

listening station
Language Master
typewriter (child's use)
tape recorder/earphones
books, pictures
films, filmstrip previewer
slides, hand viewer
telephones (2)
flannel board
magnetic board
chalkboards
study carrel
rocker
bean bag chair
theatre and puppets
overhead projector

2. Math Center

This center should have table and floor space for working as well as storage space for materials. An abundance of manipulatives is necessary to provide concrete involvement in learning. A variety of activities, both supervised and independent, will help foster and reinforce concept development.

Materials:

Magnetic board
abacus
dominos
flannel board
assorted games
calendar
peg boards and pegs
various counting objects
cash register
bath scales and balance scales
timer
playing cards
numerals, assorted kinds
geometric figures
geometric solids
clock
counting boxes and trays
rulers and meter sticks
money
stop watch
thermometer
Cuisenaire rods
number lines
assorted counters

3. Science Center

The science area can be set up with an aquarium and animals in cages. It can also include displays and theme-related materials to encourage exploration and discovery. A space should be provided to display objects brought in by the children.

Materials:

small caged animals
ant house
insects and nets
seeds and garden supplies
strainers
growing plants
thermometer
magnifying glass
magnets
telescope
maps, globes
aquarium and fish
bird and cage
terrarium
plastic tubing
rocks
shells
barometer
compasses
mirror
microscope
kaleidoscope

3. Science Center (cont.)

Materials:

prisms
measuring cups
funnels
simple machines
tuning fork
smelling jars
human body cut-outs
weathervane
egg timer
scales
cell battery
adhesive tape
touch and texture boxes
science magazines

4. Art Center

This center should be located near a sink, if possible. Furniture includes table and chairs, shelves for storage, easels and a shelf for materials which children may use freely and creatively. Consideration needs to be given to where paintings can be placed to dry and where art work can be displayed. Cooking supplies and experiences can be in the art area.

Materials:

easels
smocks and old shirts
clay jars
rack for drying paintings
Craypas
paint
finger paint
modeling clay
paste
newsprint
butcher paper
tagboard
tissue
marking pens
yarn
sponges
straws
toothbrushes
scrap fabrics
pipe cleaners
ribbon
magazines
macrame cord
plaster of Paris
cellophane
aluminum foil
paint brushes
clayboards or oil cloth
scissors
crayons
chalk
tempera paint
water colors
playdough
glue
manila paper
construction paper
finger painting paper
poster board
wallpaper
pencils
string
spools
screen
cotton
styrofoam
feathers
lace
buttons
stencils
wheat paste
wax paper
Nuvon

5. Housekeeping Center

This center should be situated so children will be free to role-play and talk without disturbing others. With careful planning and implementation, the housekeeping center can be used to foster social growth and language development. Concepts will be reinforced if children have the opportunity to experiment with different roles.

Materials:

dolls
doll bed
cupboard
stove
dress-up clothes
dust pan, mop, broom
rocking chair
suitcase
rolling pins
clothes rack
doll carriage
unbreakable dishes
cooking utensils
sink
storage chest
ironing board and iron
refrigerator
telephones (2)
cookie cutters

6. Sand/Water Center

Sand and water centers should be in an uncarpeted area. If sand and water tables are not available, plastic dish pans can be used. This center can be taken outdoors. Rules and guidelines need to be clearly established regarding spilling and splashing, with allowances for mistakes. For water play, the children need things to pour and measure and materials with which to discover sink/float properties. Toys can be used in sand play as well as containers for measuring and pouring.

Materials:

aluminum cans
plastic bowls
measuring cups
measuring spoons
corks
toy boats
builders' sand or rice
funnels
strainer
sifters
scoops
spoons
sponges
wood
rubber bath toys
sand/water wheel
pots
pans
squeeze bottles

7. Blocks Center

Locate this center away from quiet areas. An assortment of blocks, vehicles and accessories will encourage creative block play. Adequate storage space should be provided.

7. Blocks Center (cont.)

Materials:

set of large hollow blocks
set of small solid blocks
transportation items
toy people
toy animals
wheelbarrow
wagon
roadways
empty boxes
toy trees

8. Woodworking Center

Supervision in the woodworking area is necessary when the children use tools. Allow enough freedom for the creation and development of the children's own projects. Store wood pieces, tools and materials in or near the center.

Materials:

saw horses
dowels
saws
nails, screws, nuts, bolts, locks
hand drills
meter stick
sandpaper
scrap metal and wood
~~cup screws~~
egg cartons
spools
bottle caps
margarine cups
work bench
soft wood
hammers
screw drivers
pliers
rulers
tape measure
marking pencils
~~pegboard tool holders~~

9. Music Center

Children can use this center to make instruments or listen to music. Music equipment and instruments may be stored here.

Materials:

rhythm sticks
bells
tambourines
cymbals
drums
piano
autoharp
melody bells
accordian
cassette recorder
reel to reel recorder
metronome
tapes
records
maracas
jingle bells
castanets
triangle
sand blocks
guitar
tape recorder
hand organ
record player
listening station
xylophone
headsets

10. Manipulatives Center

This center should have shelves for storage, a table and enough floor space for several children. Manipulative materials, such as those listed below, provide experiences in handling and experimenting for active involvement in learning. A variety of materials should be made available so children will be free to make choices based on their levels of ability, operation and interest.

Materials:

puzzles
pegs and pegboards
lacing
patterning activities
Playtiles
Lincoln Logs
beads and patterns
Tinker Toys
templates
parquetry blocks
Lite Brite

Classroom Management

Once learning centers are set up, the task of choosing a management system remains. The method selected needs to provide organization so the teacher can easily keep track of movement through the centers. At the same time, the system should allow for flexibility and independence so children can pursue interests and select from alternatives. The system must also be one the teacher feels comfortable using.

When choosing a system, consideration should also be given to the following:

1. Children work at varying rates of speed. Additional activities should be provided for those who work faster and time allowed for those who take longer to complete tasks.

2. Children learn in different ways. Alternative experiences should be available to meet different needs.

3. The center management system must be clearly understood by the children. It should be uncomplicated enough so the children will remember it easily.

4. The number of children at a particular center at one time should be limited so children can work comfortably and be easily managed.

The following are suggested management systems which can be adapted and modified to suit the needs of different classroom situations.

1. Color and Shape Blocks

A block of wood is cut in a different shape or painted a different color for each area. Each block has a number of cup hooks screwed into it corresponding to the number of children who can work comfortably in the area it represents. Each child has a name tag (metal rimmed cardboard key tag, luggage tag, etc.) which is placed on a hook upon entering the center. The children remove their tags and carry them to the next center when they move.

When this system is introduced, the children's names can be placed at each center by the teacher to initiate and demonstrate movement from center to center.

2. Clothespin System

A card or hanger is placed at each center with the same number of clothespins attached as the number of children permitted in that center. The card/hanger and clothespins can be color coded to each particular center (card and clothespins are blue for housekeeping, red for library, etc.) When the children go to a center, they each take a clothespin from the card/hanger and clip it to their clothes. When they leave the center, the clothespins are returned to the card.

Variation: Each child has a clothespin which is carried from center to center. The card at a center has a limited number of spaces for clothespins. The child can enter a center and attach a clothespin to the card only if space is available.

3. Rotational Scheduling

Children are directed to centers at certain times. They choose an activity while they are in a particular center.

4. Name Board

A posterboard chart is set up in each center with a labeled, removable tag for each child. When the children go to the centers, they remove their names from the chart and place them in a container. Children need to be made aware of the number of children permitted in each center at one time.

5. Circle Planning

A large circle with an inner and outer wheel is provided. Center names and coded pictures are drawn on the outer circle. The inner circle contains groups of children's names. The teacher rotates the inner circle periodically to instruct the children to move to another center.

6. Assignments

Children's needs are diagnosed. Children are assigned to centers and have alternative activities in those areas.

7. Cut and Paste Schedules

The teacher makes up a ditto with shapes on one side, each representing a different center (each center has a shape displayed). After children visit a center, they cut that shape out and paste it on the other side of the paper.

THEMES FOR THE YEAR

AUGUST/SEPTEMBER

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

OCTOBER

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

NOVEMBER

Indians and Colonial Times
Thanksgiving
The Farm

DECEMBER

Christmas/Hanukkah
Toys/Simple Machines

JANUARY

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

FEBRUARY

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

MARCH

Zoo Animals
Plants
St. Patrick's Day

APRIL

Easter/Passover
Spring
Nutrition

MAY/JUNE

Ocean Life
Mother's Day
Summer Safety
Father's Day

SUPPLEMENTAL

Career Awareness
Humane Education
Environmental Education
Consumer Education

Sample Lesson Plans for the First Week*

FIRST WEEK - DAY 1

Before school - 9:15 *Orientation*	Greet parents and children. Place name tags on children. Let parents and children explore the room together. Explain to parents that group time will begin at 9:15 today and 9:00 every other day. Children should be seated on the carpet by that time. Have aide keep children interested with story or pictures on the carpet while teacher greets parents.
9:15 - 9:45 *Opening Exercises/ Large Group*	Teacher sits with children in large group. While taking attendance, greet each child with a personal hello. Sing a familiar song or say familiar finger play (such as "Where is Thumbkin?"). Talk about basic classroom rules (e.g., walking inside, using quiet voices, etc.). Explain centers and procedure for moving from center to center. (Puppet may be used to stimulate interest.) For center management alternatives, refer to Center Management in Preplanning Section. Centers might include: Blocks Water play Art Housekeeping Library Manipulatives
9:45 - 10:30 *Center Activities*	Children may leave the carpet and go to the centers. (Dismiss only four or five children at a time.) While children are involved in activities the teacher and aide make suggestions and ask questions at centers. If children are intensely involved in a task allow them to finish before talking to them. Avoid interrupting something that needs to be "played out" (e.g., role playing).

*Note: These lesson plans for the first week are flexible and should be adapted to individual classroom situations.

Questions for teacher and aide to ask children to promote language stimulation during center activities include the following:

1. How did you do that and what did you use?
2. How would you do that and what would you use?
3. How does that feel?
4. What color is that?
5. Can you count them for me?
6. Which ones are the same size?
7. Which ones are the same shape?
8. Who would you like to share with?

Suggestions for teachers and aides to facilitate center activities include the following:

1. All Centers: Encourage children to share and take turns. Talk about the proper use and care of materials and putting things away before starting another activity. Remind children how to move safely from one center to another.

2. Block Center: Encourage children to build structures and talk about the size, shape and number of blocks.

3. Water Table: Observe how children pour water from one cup to another.

4. Art Center: Make sure children's names are on their papers. Listen to children as you encourage them to talk about their pictures.

5. Housekeeping Center: Allow freedom in role-playing. Ask questions to stimulate imaginative play.

6. Library Center: Encourage the children to tell you about the stories. Point out the front and back of the book. Explain how to open the cover and carefully turn the pages.

7. Manipulatives: Assist children with assembling or matching materials if they are having difficulty with them. Encourage children, when removing puzzle pieces, to place the pieces beside the puzzle, face up.

10:30 - 10:45 *Lunch Orientation*	Since this will be a new experience for most of the children, use a tray, utensils and a milk carton to explain and role play the following procedures in <u>detail</u>: 1. Lining up. 2. Walking in line to the cafeteria. 3. Walking through the food line and picking up food. Holding the tray. 4. Paying. 5. Finding the table. 6. Cafeteria manners. 7. Opening utensil package and milk carton. 8. Cleaning up. 9. Lining up and meeting teacher. 10. Walking in line to classroom.
10:45 - 11:00 *Preparation for Lunch*	Bathroom; wash hands Distribute lunch tickets/money.
11:00 - 11:30	Lunch
11:30 - 11:50 *Quiet Time*	This is the time for a bathroom break, rest, story, quiet music, etc. based on needs and personality of your class.
11:50 - 12:00 *Large Group*	Talk about safety on the playground, signal for coming in.
12:00 - 12:30 *P.E.*	Outdoor Play - On the playground as each piece of equipment is introduced, clearly explain safety rules and define acceptable behavior.
12:30 - 12:40 *Break*	Bathroom, water, etc.
12:40 - 1:00 *Large Group*	Read a story such as <u>Will I Have A Friend?</u> (Mirian Cohen) or <u>First Day At School</u> (Joyce Holland). Ask questions to encourage discussion.
1:00 - 1:20 *Large Group*	Using a puppet, discuss day's events reinforcing positive behaviors. Talk about what will happen tomorrow (what to do when they come in the room, where to put their things and where to sit).
1:20 - 1:30 *Dismissal Preparation*	Distribute art work. Gather belongings, line up, etc.
1:30	Dismissal

WEEK 1 - DAY 2 *Planning Time*	Preparation for the day: Play dough in special interest area Hap Palmer body movement record Books - Select a book on animal families - Select a book on self concept (a child and his/her feelings) Record - soft music for Quiet Time
9:00 - 9:30 *Opening Exercises/ Large Group*	Collect lunch money Good Morning Song Attendance Announcements Pledge Using the puppet, discuss what the children do when they get up in the morning. Hap Palmer record- "This is the way we get up in the morning". Review center management procedure. Review centers. Introduce new materials in Art Center (play dough).
9:30 - 10:15 *Center Activities*	Children work through the centers. (Refer to language stimulation questions and suggestions from day #1.)
10:15 - 10:25 *Clean up*	Clean up. Children sit on carpet in large group. Use finger play or song to bring them together and calm them.
10:25 - 10:40 *Story*	Read story on animal families. Ask questions to stimulate discussion and/or dramatization.
10:40 - 11:00 *Preparation For Lunch*	Review cafeteria procedures listed on day #1. Let some children role play the procedure. Bathroom, wash hands Distribute lunch tickets/money.
11:00 - 11:30	Lunch
11:30 - 11:50 *Quiet Time*	Bathroom, rest, story, quiet music, etc.

11:50 - 12:00 *Large Group*	Review playground safety and signal to come in.
12:00 - 12:30 P. E.	Outdoor play
12:30 - 12:40 *Break*	Bathroom, water, etc.
12:40 - 12:55 *Large Group*	Using a puppet, sing the song "Head, Shoulders, Knees and Toes." Discuss parts of the body. Talk about the hand and all the things your hand can do. Continuing to use the puppet, explain the fire drill procedure. Have children practice.
12:55 - 1:10 *Story*	Read story on self concept. Encourage discussion.
1:10 - 1:20 *Song*	Sing a song which names and gives attention to each child, such as "Mary Wore Her Red Dress" (Silver Burdette).
1:20 - 1:25 *Large Group*	Using a puppet, discuss day's events reinforcing positive behaviors. Talk about what will happen tomorrow. (Remind children about what to do when they come in the room, where to put their things and where to sit.)
1:25 - 1:30 *Dismissal Preparation*	Gather belongings, line up, etc.
1:30	Dismissal

WEEK 1 - DAY 3

Planning Time	Preparation for the day:
	Peabody Kit-Lesson 1
	P. E. Guide - p. 12
	Record - soft music for Quiet Time
	Modeling clay
	Flannel Board
	Felt cut-outs for "Goldilocks and the "Three Bears"
	Story - "Goldilocks and the Three Bears"
	Select a finger play
9:00 - 9:30 *Opening Exercises/ Large Group*	Collect lunch money
	Good Morning song
	Attendance
	Announcements
	Pledge
	Review song, "Head, Shoulders, Knees and Toes"
	Review center management procedure, stressing positive behavior exhibited during the previous two days.
	Review centers.
	Introduce new art material. (Modeling clay- Talk about squeezing, rolling and pinching techniques.)
9:30 - 10:15 *Center Activities*	Children work through the centers. (Refer to language stimulation questions and suggestions from day #1.)
10:15 - 10:25 *Clean up*	Clean up. Children sit on carpet in large group. Use finger play or song to bring them together and calm them.
10:25 - 10:40 *Large Group*	Peabody Kit - Part A of Lesson 1. Adapt lesson to suit class needs.

10:40 - 11:00 *Preparation for Lunch*	Review cafeteria procedures listed on day #1. Let some children role play the procedure. Bathroom, wash hands Distribute lunch tickets/money.
11:00 - 11:30	Lunch
11:30 - 11:50 *Quiet Time*	Bathroom, rest, story, quiet music, etc.
11:50 - 12:00 *Large Group*	Review playground safety and signal to come in.
12:00 - 12:30 *P.E.*	Outdoor play
12:30 - 12:40 *Break*	Bathroom, water, etc.
12:40 - 1:00 *Large Group*	Tell "Goldilocks and the Three Bears" using flannel board. Encourage children to dramatize the story.
1:00 - 1:20 *Large Group*	Sing familiar songs and recite finger plays. Peabody Kit - Part B of Lesson 1. Adapt lesson to suit class needs.
1:20 - 1:30 *Dismissal Preparation*	Using P. Mooney (from Peabody Kit), review day's events reinforcing positive behaviors Talk about tomorrow. Gather belongings, line up, etc.
1:30	Dismissal

WEEK 1 - Day 4 *Planning Time*	Preparation for the day: Kindergarten Keys, p. 17, Plan 4 materials Record - soft music for Quiet Time Hap Palmer record, Getting to Know Myself ("Sammy") Ginn, Hello, Morning! p. 5, Lesson 1 materials Easel, paint, brushes, newspaper, 18" x 24" manila paper Draft cooking letter to go home (requesting needed supplies) Book - Who Cares? I Do! (Munro Leaf)
9:00 - 9:30 *Opening Exercises/ Large Group*	Collect lunch money Good Morning Song Attendance Announcements Pledge Kindergarten Keys, p. 17, Plan 4. Adapt lesson to class situation (additional time alloted in afternoon). Review center management procedure. Review centers. Introduce easel painting in Art Center.
9:30 - 10:15 *Center Activities*	Children work through the centers. (Refer to language stimulation questions and suggestions from day #1.) At the Art Center ask questions such as the following: 1. "What color paint are you using? 2. How did you paint your painting? 3. Where are you going to hang your painting? 4. How do you keep the paint from dripping off the brush?"
10:15 - 10:25 *Clean up*	Clean up. Children sit on carpet in large group. Use finger play or song to bring them together and calm them.

10:25 - 10:40 *Songs*	Play and dramatize Hap Palmer song, "Sammy". Sing other familiar songs and recite finger plays.
10:40 - 11:00 *Preparation For Lunch*	Review cafeteria procedures. Bathroom, wash hands Distribute lunch tickets/money.
11:00 - 11:30	Lunch
11:30 - 11:50 *Quiet Time*	Bathroom, rest, story, quiet music, etc.
11:50 - 12:00 *Large Group*	Read book, Who Cares? I Do! Review playground safety and signal to come in.
12:00 - 12:30 *P. E.*	Outdoor play
12:30 - 12:40 *Break*	Bathroom, water, etc.
12:40 - 1:15 *Large Group*	Hello, Morning! Lesson 1. Read "Caps for Sale". Ask language stimulation questions. Tell children that tomorrow they will have a red surprise. Kindergarten Keys, p. 17, Plan 4. Continue activities. Discuss "Children's Role At Home".
1:15 - 1:30 *Dismissal Preparation*	Discuss day's events reinforcing positive behaviors. Talk about what will happen tomorrow. Hand out easel paintings. Preview tomorrow's cooking activity. Distribute letters to go home. Gather belongings, line up, etc.
1:30	Dismissal

WEEK 1 - DAY 5 *Planning Time*	Preparation for the day: Peabody materials listed on p. 3 of teacher's manual Cooking materials and equipment for making and eating jello Ginn, Hello, Morning! manual, p. 9 Red construction paper, scissors, paste 12" x 18" manila paper Record - soft music for Quiet Time Book - Safety Can Be Fun (Munro Leaf)
9:00 - 9:30 *Opening Exercises/ Large Group*	Have children place cooking materials near sink Collect lunch money Good Morning Song Attendance Announcements Pledge Review center management procedure. Review centers. Introduce and explain how to use scissors. Discuss the right way to hold scissors, holding paper with the other hand and opening and shutting. Stress safety rules. Demonstrate cutting red paper and pasting on manila to make collage. Introduce cooking center. Explain how jello will be made with small groups of children.
9:30 - 10:15 *Center Activities*	Children work through the centers. (Refer to language stimulation questions and suggestions from day #1.)
10:15 - 10:25 *Clean up*	Clean up. Children sit on carpet in large group. Use finger play or song to bring them together and calm them.

10:25 - 10:40 *Large Group*	Read a book such as Safety Can Be Fun (Munro Leaf). Encourage discussion about safety at home and at school. Ask language stimulation questions. Peabody, Lesson 2, pg. 3
10:40 - 11:00 *Preparation for Lunch*	Review cafeteria procedures. Bathroom, wash hands Distribute lunch tickets/money.
11:00 - 11:30	Lunch
11:30 - 11:50 *Quiet Time*	Bathroom, rest, story, quiet music, etc.
11:50 - 12:00 *Large Group*	Review playground safety and signal to come in. Review safe use of new pieces of equipment.
12:00 - 12:30 *P.E.*	Outdoor play
12:30 - 12:40 *Break*	Bathroom, water, etc.
12:40 - 1:20 *Large Group*	Serve Jello which children made in the morning. Ask language stimulation questions about its taste, texture, smell, color, etc. Ginn, Hello, Morning! manual, p. 9, lesson 2
1:20 - 1:30 *Dismissal Preparation*	Discuss day's events, reinforcing positive behavior. Talk about what will happen tomorrow. Gather belongings, line up, etc.
1:30	Dismissal

Communications

General Readiness

K.RR.1 Draw from Left to Right
Given oral directions and a set of two widely spaced pictures, the student will draw a line from the picture on the left to the picture on the right.

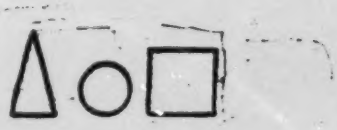
Example:

Draw a line from the rabbit on the left to the rabbit on the right.

K.RR.2 Copy Geometric Shapes/Patterns
Given pictures of geometric shapes, a variety of writing implements and paper, the student will reproduce the shapes.

Example:

Copy the shapes you see.



K.RR.3 Recite Numbers/Prescribed Pattern
Given an oral sequence of four numbers presented by the teacher, the student will verbally reproduce the pattern of numbers correctly.

Example:

Present the following series of 4 numbers in a specific order. Say the numbers at a rate of 1 digit per second. Have the student listen to all four numbers before repeating them. Use the following series of numbers:

3-7-8-2
1-6-5-3
3-9-5-4
6-2-7-1
9-4-3-5

K.RR.4 Revisualize Words
Given words (shown by the teacher), the student will mark the written word from 3 given choices.

Example:

The teacher shows the word "see." The student will mark the word in his/her booklet.

not see for

K.RR.5 Speak in a Complete Sentence of 5 or More Words
Given a picture from a storybook and oral directions, the student will tell about the picture in sentences, using correct placement of the subject, verb and object. The correct sentence will consist of a minimum of five words.

Example:

Show the child a picture from a storybook. Have him/her tell what is happening in the picture. Listen until the child has used a complete sentence of at least 5 words.

K.RR.6 Identify Front and Back of Book
Given a book, the student will correctly identify the front and back of the book.

Example:

Give the child a book. Say to the child,
"Show me the front of the book."
"Show me the back of the book."

K.RR.7 Turn Pages of Book Appropriately
Given a book and oral directions, the student will turn pages beginning in the front and progressing toward the back.

Example:

Have the student start at the beginning of the book and turn four pages in order.

K.RR.8 Touch Individual Words on a Printed Line
Given a printed line of words, the student will touch each individual word.

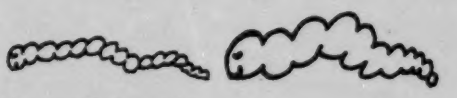
Example:

With a picture book open say to the student, "Starting with the first word on the page, touch each word on the page as though you were reading until you get to the last word."

Vocabulary

K.V.1 Recognize Language Concepts
Given a set of pictures, the student will select from 3 choices the picture which correctly describes the statement read by the teacher.

Example:

Mark the fat worm. 

K.V.2 Recognize Positional Vocabulary Concepts
Given a one-inch cube, a box and positional directions from the teacher, the student will place the cube in the correct position relative to the box.

Example:

1. Supply a small box and a cube. Have the student place the block in the following positions:

   -above the box
   -below the box
   -in front of the box
    (the side of the box
    toward the student)
   -in back of the box
   -inside the box
   -outside the box.

2. Supply a section of a paper towel roll. Have the student move the block:

   -through the roll
   -around the roll.

3. Mark the circle with a square beside it.

K.V.3 Name Familiar Objects
Given a set of familiar objects (e.g.,spoon) presented one at a time by the teacher, the student will correctly identify each object.

Example:

Point to objects and name them.

K.V.4 Name Body Parts
Given oral directions, the student will correctly name body parts as indicated by the teacher.

Example:

Point to the following body parts. Have the student identify the body part.

heel	toe
fingernails	ankle
elbow	jaw
lip	shoulder
knee	thumb

K.V.5 Name Colors--Red, Orange, Yellow, Blue, Green, Purple, Brown, Black
Given the colors red, orange, yellow, blue, purple, green, black and brown, the student will correctly name each color.

Example:

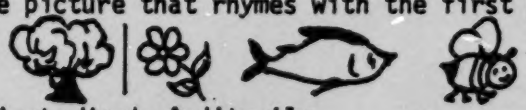
Give student the following crayons: red, blue, green, yellow, orange, purple, brown and black. Point to each crayon and have child name the color.

Word Analysis

K.WA.1 Identify Rhyming Words/Pictured Objects
Given a set of 3 pictures, each with a stimulus picture, the student will select the picture in each set that rhymes with the stimulus picture.

Example:

Mark the picture that rhymes with the first picture.



K.WA.2 Discriminate Words Auditorily
Given a set of two words spoken by the teacher, the student will correctly identify the word pair as same or different.

Examples:

1. Have the student turn around so that student is facing away from you. Say the following pairs of words and ask the child "Are they exactly the same?" Student responds yes or no. Examples:

red-red	tall-call
not-hot	year-year
fed-led	way-hay
come-come	buzz-buzz
pie-pie	we-she

2. If words are the same, hold up your hand (e.g., cat-cat, dog-bird).

K.WA.3 Recite the Alphabet
The student will recite the alphabet to the teacher.

Example:

Tell the child to recite the alphabet.
"A, B, C, D, ...X, Y, Z"

K.WA.4 Discriminate Words Visually
Given a set of 4 words, the student will mark an "X" on the word that is the same as the stimulus word.

Example:

Mark the word that is the same as the first word.
store | farm store tent

K.WA.5 Recognize Upper Case Letters
Given a row of 4 letters, the student will correctly identify a dictated letter.

Example:

Present four upper case letters at a time to the student.
Name one of the letters and have the student mark that letter.
Mark the C. A Z C F

K.WA.6 Recognize Lower Case Letters
Given a row of 4 letters, the student will correctly identify a dictated letter.

Example:

Present four lower case letters at a time to the student.
Name one of the letters and have the student mark that letter.
Mark the a. a m y z

K.WA.7 Match Upper and Lower Case Letters
Given a set of 4 letters, the student will mark the letter that matches the stimulus letter.

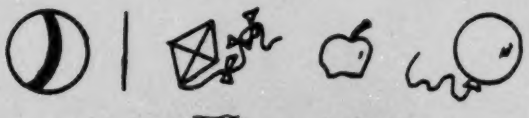
Examples:

G | b r g x n | W J N F

K.WA.8 Discriminate Beginning Sounds/Pictured Objects m,b,f,s,t,c,r,h,p,d
Given a set containing 3 pictures, the student will mark the picture that begins like a dictated word.

Example:

Mark the picture that begins like ball.



Comprehension

K.C.1 Classify Pictured Objects
Given oral directions and sets of 5 pictures which include 4 items which can be classified together, the student will correctly identify the items which belong to the same classification category.

Example:

Mark the fruit.

K.C.2 Recall Details/Oral Sentences
Given a sentence story and pictures the student will identify the picture that answers a given question correctly.

Example:

Read a sentence story to the child:

Tom went to the store and bought an ice cream cone.

Ask the student,

"What did Tom buy?"

K.C.3 Identify Sequence/Pictures
Given oral selections of 3 sentences each and 3 pictures to represent each selection, the student will mark the picture which shows what happened first and mark the picture that shows what happened last.

Example:

Read a story and provide a set of 3 pictures which can be sequenced. Ask the child to identify the pictures which show what happened first and last.

K.C.4 Identify Main Idea
Given a three-sentence story and a picture showing the action of the story, the student will select the main idea from among three choices orally presented by the teacher.

Example:

Read a story to the child. Ask,
"What is this story mostly about?"

K.C.5 Follow Oral Directions
Given different sets of 3 directions, the student will follow the directions in order.

Example:

"Reach under the chair, pick up the book, and hand it to me."

Writing

K.W.1 Assemble an Inlaid Puzzle, 15-18 Pieces
Given a wooden inlaid puzzle of 15 to 18 pieces that has been presented and then disassembled, the student will correctly assemble the puzzle.

Example:

Have student complete a wooden inlaid puzzle of 15-18 pieces.

K.W.2 Cut a 7" Circle Marked on a Card
Given a card with a 7 inch diameter circle, the student will cut out the circle staying within 1/4 inch of the circle edge.

Example:

Cut out this circle.

K.W.3 Copy First Name
Given a name card from which to copy, the student will reproduce his/her own name on paper so that it is recognizable according to teacher judgment.

Example:

Give student a card with own name and say, "Copy your name."

K.W.4 Dictate Oral Sentences
Given oral directions, the student will dictate a complete sentence.

Example:

Tell me a sentence about a boy.
Ex. The boy walks to the store.

Gross Motor Skills

K.GM.1 Run in a Straight Line, 90 feet in 12 seconds
Given oral directions, the student will run in a straight line a distance of 90 feet in 12 seconds, without tripping or falling.

Example:

Mark off 90 feet. Have the student run 90 feet in 12 seconds without tripping or falling.

K.GM.2 Jump Forward and Backward, 3 Times Each
Given oral directions, the student will jump forward, then backward 3 times each.

Example:

Mark distance with tape. Have the student jump forward, then backward.

K.GM.3 Hop on Each Foot 5 Times
Given oral directions, the student will hop in place on the right foot, then the left foot, 5 times each without using any support.

Example:

Have the student hop in place on the right foot, then the left without support, five times on each foot.

K.GM.4 Walk the Balance Beam Heel to Toe, 6 Feet
Given oral directions, the student will walk forward 6 feet, heel to toe on a four inch wide balance beam.

Example:

Mark a distance of 6 feet on a balance beam. Have the student walk heel to toe the length of 6 feet without falling off.

K.GM.5 Catch an 8" Ball with Both Hands, Thrown from 10 Feet
Given oral directions and an 8-inch utility ball thrown from a distance of 10 feet, the student will catch the ball with both hands.

Example:

Have the student stand 10 feet from you. Throw an 8" playground ball toward his/her chest. Have student catch with both hands (hands and chest acceptable).

K.GM.6 Throw an 8" Ball with Both Hands, 15 Feet
Given oral directions and an 8-inch utility ball, the student will throw the ball a minimum of 15 feet forward.

Example:

Mark a distance of 15 feet. Have student throw 8" playground ball that distance. Overhand or underhand are both acceptable.

Mathematics

General Readiness

K.MR.1 Arrange 3 Objects in Order
Given a set of 3 objects, the student will correctly arrange the objects in order based on one of the following attributes: height, size, quantity, weight or volume.

Example:

Present three blocks of different size. Have the student put the blocks in order from the smallest to the largest.

K.MR.2 Reproduce a 3-Part Pattern
Given 3 different colored beads on a string, the student will correctly string three more beads in the same pattern of colors.

Example:

Give the student a set of beads strung in the following pattern: red, blue, yellow, red, blue, yellow. Have the student continue the pattern by adding a red, blue and yellow.

Pre-Operations

K.O.1 Combine Objects, 1-10
Given two sets of objects, one set at a time, the student will identify the number of objects in each set and then combine both sets into one group and identify the total number of objects.

Example:

3 objects and 2 objects are ? objects.

K.O.2 Separate Objects, 1-10
Given a group of objects, the student will identify the number of objects, remove the dictated number of objects and identify the number of remaining objects.

Example:

7 objects take away 3 objects are ? objects.

Numeration

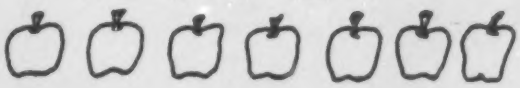
K.N.1 Recite Numbers, 1-20
Given oral directions, the student will recite the numbers 1-20 in sequence.

Example:

Count out loud from 1 through 20.

K.N.2 Count Pictured Objects, 1-10
Given sets of dots, the student will count the dots in each set and identify the number for each set.

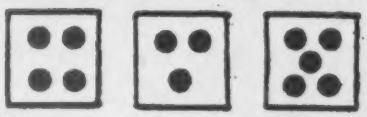
Examples:

1. Count the apples. 

2. Show the student a picture card with 1-10 dots. Have the student count the dots and tell how many are shown on the card. Repeat for a total of 10 sets.

K.N.3 Associate Stated Numbers/Pictured Objects, 1-10
Given groups with 3 alternative sets of pictured objects in each group and an orally dictated number 0-10, the student will identify the set in each group containing the number of members corresponding to the dictated numbers.

Example:



Mark the box with 4 dots.

K.N.4 Associate Numerals/Pictured Objects, 0-10
Given a group with 3 alternative sets of pictured objects and a written numeral 0-10, the student will identify the set in each group containing the correct amount.

Example:

5

Look at the numeral. Mark the box that shows that number of dots.

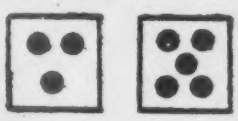
K.N.5 Associate Stated Numbers/Numerals, 0-10
Given four random numbers from 0-10, the student will correctly choose the number called out to him/her.

Example:

9 6 7 5 Mark the seven.

K.N.6 Compare Sets/Greater, Same, Less
Given pairs of pictured sets, the student will match the members of each pair and correctly identify which set has more items and which set has less.

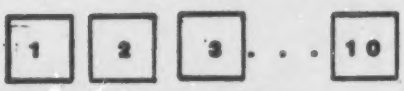
Example:



Which set has the greater number of objects?

K.M.7 Arrange Numerals in Sequence, 1-10
Given numerals 1-10, the student will correctly arrange them in sequence from 1-10.

Example: Give child a set of numeral cards. Ask the child to put them in order.



Measurement

K.M.1 Compare Size, Quantity, Volume/Pictured Objects
Given sets of objects or pictures of objects and oral directions, the student will identify an object on the basis of size, quantity and/or volume.

Example:

Mark the longer pencil.

Geometry

K.G.1 Recognize Square, Rectangle, Triangle, Circle
Given a picture of a circle, square, triangle, and rectangle, the student will correctly identify the geometeric shape indicated by teacher.

Example:

Color the circle red.

THINKING AHEAD
SKILLS
CONCEPTS
RESOURCES
SPECIAL EXPERIENCES
RECIPES
PARENT NEWSLETTER

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

MONTHLY GUIDE

FOR

AUGUST/SEPTEMBER

August/September

THINKING AHEAD:

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

Things to remember:

1. Arrange with parents to help in class, make games, chaperone field trips and serve on classroom committees for special events and activities.
2. Arrange field trips for places which are filled very early in the year, e.g., Jacksonville Museum of Arts & Sciences, hospital, Tree Hill, zoo, etc.
3. Prepare letters to parents concerning this month's themes and activities, Open House, scrap materials and items to collect, etc.
4. Schedule visits of resource people appropriate for this month's theme.
5. Initiate educational and health screening of students.
6. Set up special classroom decorations.

Things to collect:

- study prints/A-V materials
- ingredients and equipment for cooking
- materials and equipment for special experiences

Theme: Me and My Family

Library

- Father is Big- R. Rodlauer
- Everybody Grows Up- M. M. Green
- A Father is Like That- C. Galatow
- Grandpa- B. Borak
- Lyle Finds His Mother- B. Waber
- The Day Daddy Stayed Home- L. Kessler

Role-Playing Materials

- family puppets
- masks
- doll house

Art

- old magazines

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

THINKING AHEAD:

Theme: School Orientation/Safety

Library

·Let's Find Out About Safety- M. Shapp

Role-Playing Materials

·safety patrol hat, belt, flags
·traffic and safety signs

Theme: Five Senses: Seeing and Touching

Library

·Color- M. Brown
·Everything Has a Shape- B. Kohn
·Let's Find Out What's Light and What's Heavy- M. Shapp
·What Can You Feel With Your Feet? H. Klugman
·My 5 Senses- Aliki

Science

·colored blocks
·textured materials
·rocks
·scales
·magnifying glass
·colored lenses
·feely box
·sock boxes

Art

·textured and printed collage materials

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

SKILLS:

Reading

General Readiness

K.RR.5 Speak in a Complete Sentence of 5 or More Words
K.RR.6 Identify Front and Back of Book
K.RR.7 Turn Pages of Book Appropriately
* Begin Left to Right Orientation

Vocabulary

K.V.1 Recognize Language Concepts
K.V.2 Recognize Positional Vocabulary Concepts
K.V.3 Name Familiar Objects
K.V.4 Name Body Parts
K.V.5 Name Colors-Red, Orange, Yellow, Blue, Green, Purple, Brown, Black

Word Analysis

K.WA.1 Identify Rhyming Words/Pictured Objects
K.WA.2 Discriminate Words Auditorily
* Discriminate Likeness and Differences in Objects
* Discriminate Sounds in the Environment

Comprehension

K.C.1 Classify Pictured Objects
K.C.5 Follow Oral Directions

Writing

* String Beads
* Assemble a Puzzle
* Cut with Scissors
* Paste Objects Together
* Manipulate Clay
* Manipulate Paintbrushes/Crayons
* Recognize Own First Name

* denotes prerequisite skills

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

SKILLS:

Mathematics

General Readiness

K.MR.1 Arrange 3 objects in Order

Numeration

* Count objects
* Classify (no numeration)
* Compare (no numeration)

Geometry

K.G.1 Recognize Square, Rectangle, Triangle, Circle
* Identify Straight/Curved Lines

Gross Motor Skills

K.GM.1 Run in a Straight Line, 90 Feet in 12 Seconds
* Move to Rhythm (Whole Body)
* Stand on Each Foot

* denotes prerequisite skills

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

CONCEPTS:

Theme: Me and My Family

1.	I grow and change.	HC: pp.14-17
2.	I can do many things.	HE: p. 2
3.	I know the members of my family.	KK1: pp. 1-40
4.	Families can be different.	KK2: pp. 1-45
5.	I help my family.	PE: pp.59-63
6.	Family members can agree and disagree.	
7.	Families live in different homes.	
8.	Pets need owners who will take care of them.	

Themes: School Orientation/Safety

1.	I know how my school looks.	HC: pp.41-101
2.	I learn in school.	HE: p. 3
3.	There are many people who work and help me in my school.	KK1: pp.59-61
		KK2: pp.46-54
4.	My school has rules.	PE: p.150
5.	Safety rules protect us both at home and at school.	

KEY:

CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
HE-Humane Education
KK1-Kindergarten Keys '70 Ed.
KK2-Kindergarten Keys '75 Ed.
PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIS Beginnings
ST-STEM

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

CONCEPTS:

Theme: Five Senses: Seeing and Touching

1.	Objects have color.	HC: pp.5,11
2.	Objects have shape.	KK2: pp.11-16
3.	Objects have texture.	60-63
4.	Objects can be weighed.	73-75
5.	Objects can be different sizes.	SC1: pp.25-53
6.	Objects can be counted or measured (quantity).	66-81
		SC2: pp. 2-29
7.	Objects have position.	42-55
8.	Some objects float, others, sink.	ST: pp.23-24
9.	Sight and touch are two of our five senses.	31-32
		66-72
10.	Our senses help us learn.	77-78
		81-82

KEY:

CE-Consumer Education
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August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RESOURCES:

FIELD TRIPS	PEOPLE
Theme: Me and My Family	
·school neighborhood	·parents ·grandparents
Themes: School Orientation/Safety	
·school building ·school grounds ·school safety patrol stations ·school safety crosswalks	·principal ·secretary ·teacher instructional support/assistant principal ·guidance counselor ·media specialist ·resource teachers ·aides ·cafeteria staff ·school safety patrol ·school crossing guard
Theme: Five Senses: Seeing and Touching	
·Museum of Arts & Sciences ·nature walk on school campus	·art resource teacher

August/September

SPECIAL EXPERIENCES:

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

Theme: Me and My Family

CREATING A GIANT PAPER DOLL FOR IDENTIFICATION OF BODY PARTS AND THEIR RELATION TO EACH OTHER

Materials:

- large sheets of bulletin board paper
- crayons
- scissors

Procedures:

1. Child lies on sheet of paper while teacher or aide outlines child's body shape. (Make sure children assume different poses on paper).
2. Either the child or teacher/aide cuts out the figure.
3. Discuss positions of body parts.
4. Child completes figure using crayons.

NOTE: On Open House night, have each child's paper doll, with name on it, sitting on a chair.

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

SPECIAL EXPERIENCES:

Theme: Five Senses: Seeing and Touching

USING A FEELY BOX FOR DISCRIMINATION AND CLASSIFICATION

Materials:

- cardboard box (12" cube) with a 3 1/2" opening for child's hand and a removable top
- piece of cloth to cover opening
- matched materials of different textures (sandpaper, velvet, satin, vinyl, cardboard, carpet, formica, etc.)
- items to be identified by touch (pencil, ball, clothespin, string, etc.)

Procedures:

1. Make feely box.
2. Match- Place matched materials of different textures in box. Child finds two that match by feel only.
3. Look and Feel- Place four items that can be identified by touch on tray. Child covers eyes while teacher removes one item and places others in box. Child decides by touch alone which is missing.
4. Identify by Feeling- Place item which can be identified by touch in box. Child tries to identify it.

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RECIPES:

Theme: Me and My Family

MY FAVORITE FRUIT SALAD

assorted fruits

1. Have each student bring in one of his/her favorite fruits.
2. Ask the students to describe the fruit.
3. Cut the fruit into small pieces and mix together.

FATHER'S FRUIT COMPOTE

1/4 pound each of dried apricots, peaches, and pears
1 juice orange
Pinch of ground allspice
2 tablespoons honey
2 tablespoons sugar
1/4 cup walnuts or blanched almonds

1. Cover fruits with water and cook until tender. Drain juice from fruit and reserve it.
2. Peel yellow rind from the orange and cut rind into slivers. Add rind to juice drained from fruit and cook over low heat until liquid simmers.
3. Add spice, honey, and sugar. Continue to simmer until juice is slightly thickened.
4. Pour syrup over fruit. Serve sprinkled with nuts.

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RECIPES:

Theme: Me and My Family (cont.)

MOM'S ORANGE DELIGHT

4 cups orange juice
2 bananas
1 cup cubed fresh fruit

1. Blend above ingredients in blender until smooth.
2. Add ice and blend again.

LITTLE SISTER SALAD

1 ruffly lettuce leaf
1 canned peach half
1 maraschino cherry, chopped
1 celery stalk
1 large marshmallow
10 raisins
shredded yellow cheese

1. Cut celery into thin strips about 2 inches long and ¼ inch wide on cutting board. Keep 4 strips for salad.
2. Place peach half, cut side down, in center of salad plate. Place marshmallow at one end for head.
3. Place celery strips at sides and bottom for arms and legs. Place 1 raisin at the end of each strip for hands and feet. Use raisins for eyes, nose and buttons.
4. Place some shredded cheese around marshmallow for hair. Use piece of cherry for mouth and place on marshmallow.
5. Tear ruffly edge off lettuce leaf for skirt.

BIG BROTHER'S BANANA BUTTER SANDWICHES

Peanut butter
1 ripe banana
4 slices of bread
Butter or margarine

1. Spread 2 slices of bread with peanut butter.

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RECIPES:

Theme: Me and My Family (cont.)

BIG BROTHER'S BANANA BUTTER SANDWICHES (cont.)

2. Slice bananas. Place slices over the spread peanut butter.
3. Butter the 2 remaining slices of bread, and place over the bottom slices of bread.

GRANDPA'S GRANOLA

2 cups oatmeal
1/2 cup wheat germ
1/4 teaspoon salt
2 tablespoons vegetable oil

Some or all of the following ingredients making a total of 1 cup: chopped nuts, unsweetened grated coconut, sesame seeds, unsalted sunflower seeds, chopped dried fruit, raisins

1. Preheat oven to 250°.
2. Stir oatmeal, wheat germ, and salt together.
3. Add vegetable oil and honey. Mix well.
4. Spread mixture on baking sheet or large baking pan. Bake for 30 minutes.
5. Take the baking sheet out of the oven and set it on wire rack or hot mat.
6. Add whatever extra ingredients you have chosen (totaling 1 cup) except raisins. Stir well.
7. Bake for 15 minutes more (longer if you like the coconut toasty).
8. Remove baking sheet again and set on wire rack.
9. Add raisins. Let mixture cool, stirring it once in a while as it cools.
10. Store in a glass jar with a tight lid in the refrigerator until ready to use.

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RECIPES:

Theme: Me and My Family (cont.)

GRANDMA'S OLD FASHIONED TONIC

2 tablespoons molasses
milk
1 scoop vanilla ice cream
carbonated water (club soda)

1. Put molasses into tall glass.
2. Pour milk into glass so it's half full.
3. Add ice cream. Stir vigorously with spoon.
4. Fill to top with carbonated water. Stir just enough to mix liquids.
5. Serve with ice teaspoon and straw.

PET DOG SALAD

1 lettuce leaf
1 canned pear half
1/2 pitted prune
2 canned mandarin orange segments
1 maraschino cherry
1 raisin

1. Place lettuce on salad plate.
2. Place pear half, cut side down, on lettuce leaf. Place prune half at large end for ear.
3. Scoop out tiny hole in pear half for eye with teaspoon. Place 1 raisin in hole.
4. Place one half of maraschino cherry at top of narrow end of pear half for nose. Use mandarin orange segments for collar.

Theme: School Orientation/Safety

SCHOOL DAYS APPLE-CHEESE SNACK

1 red apple
small chunk of cheese
(Cheddar, American. Swiss)

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RECIPES:

Theme: School Orientation/Safety (cont.)

SCHOOL DAYS APPLE-CHEESE SNACK (cont.)

1. Wash and core 1 apple. Cut into quarters on cutting board, then cut each quarter into 4 or 5 slices. Arrange in circle on plate.
2. Cut the cheese into wedges and put them in the center of the plate.

Theme: Five Senses: Seeing & Touching

STRAWBERRY RED MALT

1 1/2 cups milk
1 (10 oz.) pkg. frozen strawberries, partially thawed
1 pint vanilla or strawberry ice cream
1/4 cup malted milk mix

1. Combine ingredients in blender or empty quart jar.
2. Cover and blend until mixed.

RED TOMATO MUSH

1 small carrot
1/2 celery stalk
1/4 teaspoon salt
1 teaspoon paprika
3 ice cubes
2/3 cup tomato juice

1. Wash and pare 1 carrot. Wash 1/2 celery stalk and pinch off leaves.
2. Cut the carrot into 1-inch slices and the celery into 1-inch pieces on cutting board. Place in blender container.
3. Add 1/4 teaspoon salt, 1 teaspoon paprika, 3 ice cubes and 2/3 cup tomato juice. Cover and blend on high speed 20 seconds. Serve right away.

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RECIPES:

Theme: Five Senses: Seeing & Touching (cont.)

STRAWBERRY RED PIE

1 1/2 cups apricot nectar
1/2 cup honey
Few grains salt
4 teaspoons plain gelatin
2 tablespoons cold water
1 cup lightly sweetened strawberries, crushed
1 cup whipping cream
1 baked and cooled pie shell

1. Combine nectar, honey and salt and heat to just below boiling.
2. Soften gelatin in cold water and dissolve in hot mixture.
3. Chill until thick but not firm. Stir occasionally.
4. Blend in chilled strawberries.
5. Whip cream and fold into gelatin mixture, blending lightly.
6. Pour into pastry shell and chill until firm.

RED DIP

1/4 teaspoon ground cinnamon
1 (8 oz.) carton strawberry flavor yogurt
Assorted fruit and melon dippers

1. Stir cinnamon into yogurt.
2. Serve with fruit pieces on wooden picks: unpeeled apple wedges, banana chunks, green grapes, pineapple chunks, cantaloupe and honeydew melon balls.

GREEN PEPPER STICKS

green peppers

1. Cut green peppers into sticks and serve with a dip.

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RECIPES:

Theme: Five Senses: Seeing & Touching (cont.)

GRAPEFRUIT DIP

1 cup (250 ml) sour cream
1 tablespoon (15 ml) honey
Juice of 1 Florida grapefruit

1. Mix together until smooth and creamy.
2. Use as a dip for fresh vegetables

CREAM CHEESE DIP WITH YELLOW PINEAPPLE

1 Package Cream Cheese
1 cup crushed Pineapple

1. Mix pineapple and cream cheese to soft consistency.
2. Use as a spread or dip.

ORANGE MILKSHAKE

1 orange or 1 cup orange juice
1/4 cup milk
1/2 teaspoon vanilla
2 tablespoons sugar or honey
6 ice cubes

1. Peel, section and remove seeds from orange.
2. Put orange sections or juice in blender and blend.
3. Add milk, sugar or honey and vanilla.
4. Blend until smooth.
5. Add ice and blend again.

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RECIPES:

Theme: Five Senses: Seeing & Touching (cont.)

CHEESE SHAPES

pre-sliced cheese
large crackers

1. Separate cheese slices.
2. Cut with cookie cutter.
3. Place on top of cracker.

Variations:
1. Choose crackers that are squares, circles or triangles.
2. Use bread instead of crackers.
3. Use several types of cheese.
4. Heat in oven until cheese melts.

SHAPE COOKIES

1 cup butter
1 cup sugar
2 eggs
1 teaspoon vanilla
2 1/2 cups all purpose flour
1 teaspoon baking powder
1 teaspoon salt

1. Combine dry ingredients.
2. Mix butter and sugar together.
3. Add eggs and vanilla.
4. Add dry ingredients.
5. Roll out dough on floured surface and cut into geometric shapes.
6. Put shapes on ungreased cookie sheet.
7. Bake for 8-10 minutes at 350°.

August/September

Themes

Me and My Family
School Orientation/Safety
Five Senses: Seeing & Touching

RECIPES:

Theme: Five Senses: Seeing & Touching (cont.)

PRETZEL-CHEESE SQUARES

Unsliced American, Cheddar or other bar cheese cut in eight 1/2 inch squares (at room temperature)

12 thin pretzel sticks

1. Insert a pretzel stick into each cheese square.
2. Assemble on a plate to form a large block.

PARENT NEWSLETTER

Dear Parents,

Each month you will receive a letter listing the themes we will be studying. In addition, books and activities will be included to reinforce skills and concepts for the month. We hope you will choose those you find interesting and share them with your child.

August/September

Theme: Me and My Family

Activities:

1. Start a photo album or scrapbook with your child. Include souvenirs and art work.
2. Weigh and measure your child each month. Make a chart to record and compare growth.
3. Help your child take responsibility for bathing and dressing himself/herself.
4. Talk about eyes and hair color. Compare your child's coloring to that of friends and family members.
5. Give your child responsibilities at home, such as setting the table, sweeping the kitchen floor, feeding a pet or making his/her own bed.
6. Have regular family meetings. Listen to your child's ideas and suggestions.

Books:

Buckley, Helen Elizabeth. Grandfather and I
Buckley, Helen Elizabeth. Grandmother and I
Duvoisin, Roger. Donkey - Donkey
Krauss, Ruth. The Growing Story
Zolotow, Charlotte. Big Sister and Little Sister

Themes: School Orientation/Safety

Activities:

1. Talk about safety at home. Discuss the danger of playing with matches, putting non-food objects in your mouth, playing in unsafe places, etc.
2. Take your child for walks and talk about street signs, traffic signals, crossing only at corners and watching for cars. Review safety rules regularly.
3. Talk about kitchen safety. Let your child help you cook by giving him/her simple jobs.
4. Talk to your child about the dangers of speaking to or accepting things from strangers. Make sure your child always knows who will pick him/her each day.
5. Talk with your child about what to do if he/she gets lost. Help your child learn his/her address and phone number.
6. Plan a family fire drill. Make sure everyone knows how to get out of the house.

Books:

Beim, Jerrold. The Smallest Boy in the Class
Kessler, Leonard. A Tale of Two Bicycles
MacDonald, Golden. Red Light, Green Light
McCloskey, Robert. Make Way for Ducklings
Poulet, Virginia. Blue Bug's Safety Book

August/September

Theme: Five Senses: Seeing and Touching

Activities:

1. Make cookies and let your child form different shapes with cookie dough before baking.
2. Let your child draw and cut out different shapes and glue them together to make pictures.
3. As you help your child get dressed for school, talk about the colors, patterns and designs in the clothes.
4. Play guessing games with colors while taking a walk or ride. Say, "I spy something red (or any color)." Let your child guess what the object is. Then let your child spy something.
5. While straightening up a room together, talk about how things feel as they are picked up. Make a game of having your child put away something hard, then something smooth, something fuzzy, bumpy, rough, shiny or rubbery.
6. Go for a walk. When you get home, list all the things your child remembers seeing. Make it a challenge to see more things each time you take a walk. Notice and look at as many things as possible.

Books:

Brown, Margaret Wise. Color Kittens
Kohn, Bernice. Everything Has a Shape
Lionni, Leo. Little Blue and Little Yellow
Lofgren, Unif. The Color Trumpet
Pienkowski, Jan. Sizes

THINKING AHEAD
SKILLS
CONCEPTS
RESOURCES
SPECIAL EXPERIENCES
RECIPES
PARENT NEWSLETTER

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

MONTHLY GUIDE

FOR

OCTOBER

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

THINKING AHEAD:

Things to remember:

1. Prepare letters to parents concerning this month's themes and activities.
2. Check dates for special school events.
3. Confirm arrangements for field trips and resource people scheduled for this month and next month.
4. Columbus Day is this month. (October 12)
5. Prepare report cards.
6. Discuss safety precautions for Halloween.
7. Begin arrangements for a class Thanksgiving dinner.
8. Dial screening is to be completed during the first eight weeks of school.
9. Set up special classroom decorations.

Things to collect:

- study prints/A-V materials
- ingredients and equipment for cooking
- materials and equipment for special experiences

Theme: Fall

Library

- A Tree Is Nice- J. Udry
- I Like Weather- A. Fisher
- Now It's Fall - L. Lenski
- Down Come the Leaves- H. Bancroft
- Seasons- J. Burningham
- All Falling Down- G. Zion
- Emily's Autumn- J. Udry
- Follow the Fall- M. Kumin

Science

- leaves
- seeds
- nuts
- pine cones

Art

- materials for:
  crayon rubbings
  fall mural
  spatter painting

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

THINKING AHEAD:

Theme: Community Helpers

Library

- Mike Mulligan and His Steam Shovel- V. L. Burton
- I Want To Be a Train Engineer- C. Greene
- Good Morning Teacher- C. Barr
- The Little Fire Engine- L. Lenski
- Mary Alice, Operator #9- J. Allen
- My Dentist- H. Rockwell
- A Visit To the Doctor- Berger & Tedwell

Role-Playing Materials

- puppets
- occupational clothing
- related equipment
- toy community helpers

Theme: Five Senses: Hearing, Smelling, and Tasting

Library

- First Delights- T. Tudor
- Going Barefoot- A. Fisher
- Faces- B. Brenner
- My Five Senses- Aliki

Science

- scratch and sniff items
- smell jars
- taste samples (sour, bland, sweet, bitter, salty)
- sound cans

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

THINKING AHEAD:

Theme: Halloween

Library

- Humbug Witch- Balian
- Clifford's Halloween- Bridwell
- Georgie to the Rescue- R. Bright
- Mousekin's Golden House- E. Miller
- Let's Find Out About Halloween- Cooper
- From Seed to Jack-O-Lantern- H. L. Johnson

Art

- materials for masks, costumes and decorations

Science

- use plastic jack-o-lantern as feely box
- carve pumpkin
- use seeds for tasting and/or save for planting

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

SKILLS:

Reading

Reinforce Previously Introduced Skills

General Readiness

* Follow Left to Right Direction
* Recall Objects after Objects are Hidden From View
* Trace Geometric Shapes using Templates

Word Analysis

* Discriminate Likenesses and Differences in Pictures
* Identify Common Sounds when Source is Hidden From View
* Discriminate between Loud/Soft Sounds

Writing

Reinforce Previously Introduced Skills

* Button, Snap, Zip, Tie

Mathematics

Reinforce Previously Introduced Skills

General Readiness

K.MR.2 Reproduce a 3-Part Pattern

Numeration

K.N.2 Count Pictured Objects, 1-10
K.N.6 Compare Sets/Greater, Same, Less
* Recite Numbers, 1-10

* denotes prerequisite skills

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

SKILLS:

Gross Motor Skills

Reinforce Previously Introduced Skills

K.GM.2 Jump Forward and Backward, 3 Times Each
K.GM.3 Hop on Each Foot 5 Times
* Run Around Obstacles

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

CONCEPTS:

Theme: Fall

1. Fall is one of the four seasons.	KK1: Seasons pp.1-12
2. There are signs of fall outside.	KK2: pp.710-713
3. The activities of people and animals are influenced by fall.	

Theme: Community Helpers

1. A community is made up of people who live close together.	CE: pp.7-58 KK1: pp.41-77
2. There are people who work in my community.	KK2: pp.77-128 PE: pp.13,47,48
3. Community workers provide goods and services.	

Theme: Five Senses: Hearing, Smelling and Tasting

1. Hearing, smelling and tasting are three of our five senses.	HC: pp.7-10 13
2. Our senses help us learn.	KK2: pp.64-72
3. Things smell differently.	PE: p.79
4. Things can taste sweet, sour, bitter, bland, salty and spicy.	SC1: pp.60-64 SC2: pp.30-41
5. Sounds can be loud or soft and high or low.	
6. Sound is related to motion.	

Theme: Halloween

1. Halloween has its own origin, customs and activities.	KK1: Holidays pp.8-17 KK2: pp.676-678 PE: p.38

KEY:

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SC2-SCIIS Beginnings
ST-STEM

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

RESOURCES:

FIELD TRIPS	PEOPLE
Theme: Fall	
·UNF nature trail	·forest ranger
·Tree Hill	·meteorologist
·Ft. Caroline National Memorial	
·neighborhood walk	
Theme: Community Helpers	
·neighborhood	·firefighter
·fire station	·Officer Friendly
·bank	·chef/cook
·food store	·health care professionals
·clothing store	·telephone operator/ repair person
·real estate office	·beautician/cosmetologist/ barber
·restaurant	·entertainer/musician
·gas station	·construction workers
·hair care shop/Westside Skills Center	·animal control staff
·pet store/animal hospital	
·drug store	
·hospital/doctor's office	
Theme: Five Senses: Hearing, Smelling, and Tasting	
·Museum of Arts & Sciences	·Environmental Services staff
·bakery	
·food store	
·Planetarium	

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

SPECIAL EXPERIENCES:

Theme: Fall

TAKING A NATURE WALK IN THE FALL FOR OBSERVATION OF ENVIRONMENTAL SIGHTS AND SOUNDS

Materials:

- school yard/playground/park/any nearby wooded area
- chart paper and markers
- paper bags

Procedures:

1. Plan and take a nature walk.
2. Carry paper bags for collecting fall leaves.
3. Encourage use of descriptive terms.
4. Describe sounds.
5. Allow child to collect samples to take home, use at nature center or in art projects.
6. Write a language experience story about nature walk.

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

SPECIAL EXPERIENCES:

Theme: Community Helpers

ROLE-PLAYING IN A PRETEND POST OFFICE FOR DISCRIMINATION AND CLASSIFICATION

Materials:

- mailbag
- rubber stamp
- ink pad
- cancelled stamps
- envelopes
- pretend letters of various colors, shapes, and sizes
- pretend letters having pictures (same and different)
- paper packages
- mailbox
- American flag
- pictures of postal workers

Procedures:

1. Introduce various materials and activities.
2. Ask questions to stimulate discussion of the postal system, e.g., stamps, mailman, envelopes.
3. Provide child with time to dramatize activities such as mailing letters, stamping envelopes, cancelling stamps and sorting mail.
4. Assist child with sorting letters.
5. Write language experience story about postal system.

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

SPECIAL EXPERIENCES:

Themes: Five Senses: Hearing, Smelling & Tasting/Halloween

USING A HAUNTED HOUSE FOR DISCOVERY THROUGH THE USE OF THE FIVE SENSES

Materials:

- large refrigerator boxes, pieces of cardboard or sheets draped over string to create house effect
- costume for teacher (witch)
- food samples of a variety of tastes (sweet, bland, salty, sour, bitter)
- plastic bags or containers for food
- food flavorings (lemon, orange, chocolate, banana)
- cottonballs
- empty prescription bottles with caps
- objects to feel (things that are soft, hard, wet, smooth, cold, prickly, sticky)
- tape recorder
- tape of spooky sounds
- paint
- large and small cans
- witch's kettle and broom
- black light
- small table
- Halloween decorations for house (spooky pictures, lights, mobiles)
- chart paper and marker

Procedures:

1. Construct and decorate Haunted House. Assemble in large, convenient area.
2. Costumed as a witch, invite each child to tour Haunted House using the five senses. Ask child to describe experiences. Use parent volunteers as assistants.

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

SPECIAL EXPERIENCES:

Themes: Five Senses: Hearing, Smelling & Tasting/Halloween (cont.)

3. Place food samples in plastic bags or containers mounted on walls or suspended from ceiling of house. Give child a food sample to taste and orally describe.
4. Place a cotton ball in each prescription bottle, saturate with a food flavoring and cap to prevent evaporation. Allow child to smell bottles and describe or identify each odor.
5. Place objects to feel in cans. Tell child to close his/her eyes and feel, describe and identify objects.
6. Ask child to describe and identify several decorations seen in house. Turn on black light and ask child to describe changes noted in the colors of decorations.
7. Play tape recorded spooky sounds. Ask child to identify one sound.
8. Write a language experience story about touring the Haunted House.

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

RECIPES:

Theme: Fall

APPLESAUCE

4 unpeeled apples, chopped
1 tablespoon apple juice
2 tablespoons brown sugar or honey

1. Blend apples with apple juice.
2. Pour applesauce into bowl.
3. Add brown sugar or honey.

APPLE JELLO

1 envelope plain gelatin (1 Tablespoon)
1/4 cup cold water
3/4 cup boiling water
2 tablespoons honey
1 cup apple juice, chilled

1. Soften one envelope gelatin in cold water.
2. Add honey and enough boiling water to make 3/4 cup.
3. Stir until gelatin is dissolved.
4. Add apple juice.
5. Refrigerate until set.

APPLE CHEESE SPREAD

3 sliced apples
3 tablespoons bacon bits
1/2 cup cottage cheese
bread or crackers

1. Mix apples, bacon, and cottage cheese.
2. Use as a spread on crackers or bread.

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

RECIPES:

Theme: Fall (cont.)

SPICY APPLE BETTY

1 can (1 lb., 4 oz.) sliced apples, undrained
6 tablespoons light brown sugar
1/8 teaspoon salt
1/4 teaspoon cinnamon
2 cups cornflakes
1/4 cup butter or margarine, melted
soft vanilla ice cream

1. Preheat oven to 400°.
2. In a 1 1/2 quart dish, combine apples with 2 tablespoons sugar, salt and cinnamon. Mix well.
3. Toss cornflakes with rest of sugar and butter. Spoon over apples.
4. Bake, uncovered, 15 minutes.
5. Serve warm, topped with ice cream.

Theme: Community Helpers

FIREFIGHTER RAISIN SANDWICHES

whole wheat bread
butter
raisins

1. Spread soft butter on bread and sprinkle with raisins.

Variations:

1. Mix peanut butter and raisins. Spread on crackers.
2. Spread bread with butter, add sliced bananas, and sprinkle with raisins.

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

RECIPES:

Theme: Community Helpers (cont.)

BUS DRIVER PEANUT BUTTER BALLS

3/4 cup peanut butter
1/2 cup honey
1 teaspoon vanilla
1 cup oats
3/4 cup skim milk powder
1/4 cup toasted sesame seeds*
2 tablespoons boiling water
toasted sesame seeds

1. Combine peanut butter, honey and vanilla in bowl and blend thoroughly.
2. Mix oats and milk powder together. Gradually add to peanut butter-honey mixture, blending thoroughly using hands.
3. Blend in 1/4 cup toasted sesame seeds.
4. Add boiling water to mixture, blending well.
5. Shape into one-inch balls. Roll in toasted sesame seeds.

Make approximately 3 dozen balls.

*Sesame seeds can be toasted in preheated 200^{0} oven for about 20 minutes or until lightly browned.

Variations:
1. Add raisins or other chopped dried fruit.
2. Mold mixture into interesting shapes.

Theme: Five Senses: Hearing, Smelling & Tasting

SURPRISE CHEESE POPCORN

6 cups popcorn
1/4 cup butter
1/3 cup grated Romano or Parmesan cheese
salt

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

RECIPES:

Theme: Five Senses: Hearing, Smelling & Tasting (cont.)

SURPRISE CHEESE POPCORN (cont.)

1. Pop the popcorn behind a screen while the students try to guess the surprise using their senses of hearing and smelling.
2. Toss hot popcorn with salt.
3. Melt butter and cheese in saucepan. Pour over popcorn and toss.
4. Have the students use their sense of taste to guess that the added flavors to the popcorn are butter, salt and cheese.

Theme: Halloween

COOKED PUMPKIN

raw pumpkin 3 cups water

1. Cut pumpkin into pieces.
2. Place in large baking pan with water.
3. Bake at 325° until very tender.
4. Cool, remove skin and mash through ricer or colander.

Cooked and mashed pumpkin can be used in making bread, pies, casseroles, etc. or it can be flavored with butter, brown sugar or honey and spices and eaten as a vegetable.

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

RECIPES:

Theme: Halloween (cont.)

PUMPKIN-PECAN BREAD

2/3 cup shortening
1 cup brown sugar
1 2/3 cups white sugar
4 eggs
2 cups cooked, mashed pumpkin
2/3 cup water
3 1/3 cups flour
2 teaspoons soda
1 1/2 teaspoons salt
1 1/2 teaspoons baking powder
1 teaspoon cinnamon
1 teaspoon cloves
1 cup coarsely chopped nuts
2/3 cup raisins

1. Preheat oven to 350°. Grease and flour 2 loaf pans.
2. Cream shortening and sugars. Add eggs, pumpkin and water.
3. Add combined dry ingredients. Stir in nuts and raisins.
4. Pour into pans. Bake for 45 to 60 minutes or until wooden pick inserted in center comes out clean.
5. Cool 10 minutes; remove from pans. Slice and spread with butter.

LITTLE PUMPKIN CUPS

2 envelopes (about 1 1/2 ounces each) whipped topping mix
1 cup milk
1 teaspoon vanilla
1 teaspoon cinnamon
1/2 teaspoon salt
1/4 teaspoon cloves
1/4 teaspoon ginger
1/4 teaspoon nutmeg
1 cup cooked and mashed pumpkin
candy corn

1. Line 12 muffin cups with paper baking cups.
2. Prepare topping mix using 1 cup milk, 1 teaspoon vanilla and dry ingredients.
3. Fold in pumpkin with rubber scraper.
4. Divide mixture among paper - lined muffin cups.
5. Decorate each serving with candy corn.

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

RECIPES:

Theme: Halloween (cont.)

LITTLE PUMPKIN CUPS (cont.)

6. Freeze 8 hours and remove to refrigerator 1 hour before serving.

TOASTED PUMPKIN SEEDS

pumpkin seeds
salt
water
vegetable oil or melted butter

1. Wash seeds, removing all pumpkin fiber.
2. Boil in salted water about 5 minutes. Drain, dry and put in bowl.
3. Coat lightly with oil or melted butter. Spread on baking sheet.
4. Toast in a slow (250-300°) oven, stirring often so seeds will not burn. When seeds are dry and crisp (about 30 minutes), they are ready to eat.

HALLOWEEN DEVIL-CHEESE SANDWICH

2 slices bread
mustard
1 slice American cheese
1 1/2 tablespoons deviled ham spread

1. Toast the bread.
2. Spread mustard on one slice and top with cheese.
3. Spread deviled ham on the remaining slice of toast.
4. Put the sandwich together and cut in half.

October

Themes

Fall
Community Helpers
Five Senses: Hearing, Smelling & Tasting
Halloween

RECIPES:

Theme: Halloween (cont.)

HALLOWEEN CARROT SALAD

4 large carrots
1/2 cup seedless raisins
1/2 cup chopped peanuts
3/4 teaspoon salt, pepper
2 teaspoons grated lemon rind
1 tablespoon lemon juice
1 cup sour cream

1. Chop the peanuts.
2. Wash the carrots and scrape them.
3. Grate the carrots and lemon rind.
4. Mix everything together and serve with sour cream.

HALLOWEEN ORANGE PUNCH

1 can (6 oz., 168 grams) frozen Florida orange juice concentrate, thawed, reconstituted
1 can (6 oz., 168 grams) frozen Florida grapefruit juice concentrate, thawed, reconstituted
Orange wedges

1. Pour reconstituted orange juice into refrigerator tray and freeze to make orange ice cubes.
2. Place cubes in tall glasses and fill with grapefruit juice.
3. Garnish with orange wedges.

HALLOWEEN ORANGE SLICES

oranges
cinnamon

1. Peel and slice oranges.
2. Dip in cinnamon and serve.

PARENT NEWSLETTER

October

Dear Parents,

Here are activities and books related to things we will be studying in October. Pick the ones you find interesting and share them with your child.

Theme: Fall

Activities:

1. Take your child for a walk through the neighborhood or nearby park. Collect various kinds of leaves. Sort them by shape, size or color.
2. Go on a bird nest hunt. Nests are easier to spot when the leaves have fallen.
3. Talk about why people wear different kinds of clothes in the fall. Look for signs of weather changes.
4. Visit a market or grocery store to see fruit and vegetables gathered in the fall.

Books:

Duvoisin, Roger. House Of Four Seasons
Lenski, Lois. Now It's Fall
Tresselt, Alvin. Autumn Harvest
Tresselt, Alvin. Johnny Maple-Leaf
Young, Miriam. Miss Suzy

Theme: Community Helpers

Activities:

1. Set aside a special day for your child to visit your place of work.
2. Visit your child's classroom to see what he/she does during the day.
3. Talk with your child about the responsibilities of various community workers while visiting the grocery store, bank, post office, etc.
4. Pretend to be different kinds of community workers with your child. Play policeman, fireman, store clerk, etc.

Books:

Beskow, Elsa. Pelle's New Suit
Burton, Virginia. Mike Mulligan And His Steam Shovel
Burton, Virginia. Little House
Dawson, Richard and Rosemary. Walk In The City
Rockwell, Harlow. My Dentist
Rockwell, Harlow. My Doctor

Theme: Five Senses: Hearing, Smelling and Tasting

Activities:

1. Play a guessing game. Have your child taste something and guess what it is, without looking.
2. Make a "feely box." Cut a hole on one side of a box large enough for child to put hand through. Let your child touch and describe objects you've placed inside (rock, comb, shell, cotton, yarn, etc.).
3. Play a game with sounds. Have your child guess, without looking, what you are using to make a sound (tapping foot, hitting pan with spoon, opening and closing door, whistling, tearing paper, etc.).
4. Let your child play "What's Cooking?" by guessing, not looking.

Books:

Aliki. My Five Senses
Aliki. My Hands
Keats, Ezra Jack. Apt.3
Showers, Paul. Follow Your Nose
Steiner, Charlotte. Listen To My Seashell

Theme: Halloween

Activities:

1. Talk about Halloween safety. Discuss wearing light colored clothes, carrying a flashlight, going with an adult, not eating anything until an adult has checked it.
2. Help your child make a Halloween costume.
3. Make decorations for your house.
4. Carve a pumpkin. Toast the seeds.
5. Make cookies or bread using pumpkin.

Books:

Bridwell, Norman. The Witch Next Door
Bridwell, Norman. Clifford's Halloween
Bright, Robert. Georgie's Halloween
Bright, Robert. The Humbug Witch

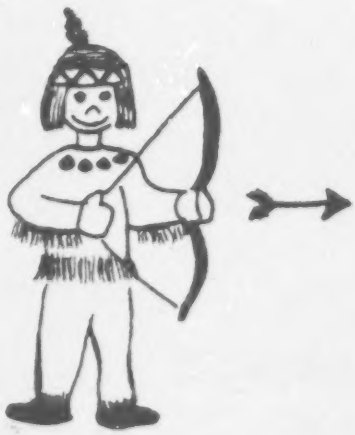
THINKING AHEAD
SKILLS
CONCEPTS
RESOURCES
SPECIAL EXPERIENCES
RECIPES
PARENT NEWSLETTER

Themes

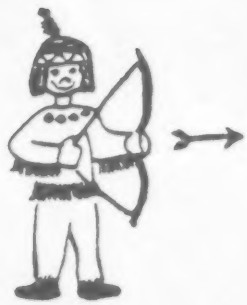
Indians and Colonial Times
Thanksgiving
The Farm

MONTHLY GUIDE

FOR



NOVEMBER



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

THINKING AHEAD:

Things to remember:

1. Prepare letters to parents concerning this month's theme and activities.
2. Check dates for special school events.
3. Confirm arrangements for field trips and resource people scheduled for this month and next month.
4. Veteran's Day (November 11) and the Thanksgiving Holidays are this month.
5. Finalize preparations for the class Thanksgiving dinner.
6. Meet with the Diagnostic-Prescriptive Team as assessment results are available.
7. Set up special classroom decorations.

Things to collect:

- study prints/A-V materials
- ingredients and equipment for cooking
- materials and equipment for special experiences

Themes: Indians and Colonial Times/Thanksgiving

Library

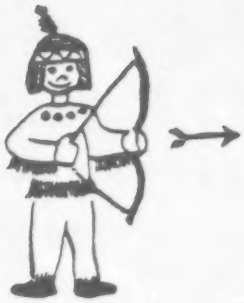
- The Cranberry Thanksgiving- Devlin
- The Pilgrim's First Thanksgiving- A. McGovern
- Feast of Thanksgiving, The First American Holiday- J. Behrens
- It's Time for Thanksgiving- E. Sechrist
- Indian Big and Indian Little- Russel, Solveig, Paulson
- The Pilgrims- L. Groh

Art

- materials for Indian vests, headdresses, jewelry
- pine cones for turkeys
- materials for tom-toms and other rhythm instruments

Science

- Indian corn
- gourds



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

THINKING AHEAD:

Themes: Indians and Colonial Times/Thanksgiving

Library

- The First Thanksgiving- L. Rogers
- Let's Find Out About Thanksgiving- M. & C. Sharp

Role-Playing Materials

- wet colored chalk
- toy Indians
- horses
- toy tepees
- Lincoln Logs

Theme: The Farm

Library

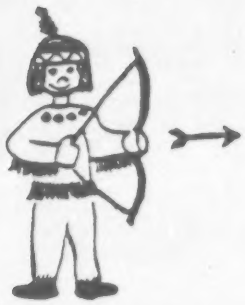
- Thank you, Animal Friends- Moncure, J. Beck
- I Want to be a Farmer- Green
- The Farm Book- J. Pfloog
- Little Farm- L. Lenski
- I Know a Farmer- E. Nathan
- Animals on the Farm- Rojankovsky
- Wake up, Farm- Tresselt
- The Animals of Farmer Jones- G. Leak
- Animal Families- A. Weil

Role-Playing Materials

- toy farm tools and machines
- model farm animals
- toy barn

Art

- materials for:
  corn husk dolls
  scarecrow
  bean and corn collage



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

SKILLS:

Reading

Reinforce Previously Introduced Skills

General Readiness

K.RR.3 Recite Numbers/Prescribed Pattern
* Follow Left to Right Progression within a Line
* Recall Pictures after Pictures are Hidden from View

Word Analysis

* Discriminate Between Fast and Slow Sounds
* Discriminate Likenesses and Differences in Letters

Comprehension

K.C.2 Recall Details/Oral Sentences
K.C.3 Identify Sequence/Pictures

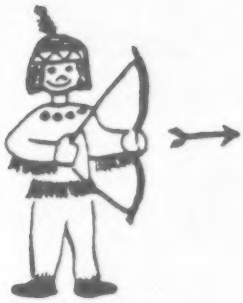
Writing

Reinforce Previously Introduced Skills

Mathematics

Reinforce Previously Introduced Skills

*denotes prerequisite skills



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

SKILLS:

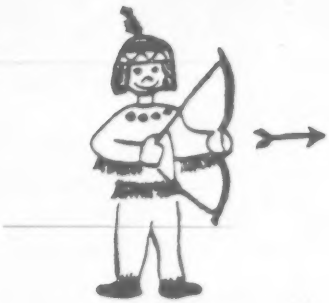
Numeration

K.N.1 Recite Numbers, 1-20
K.N.3 Associate Stated Numbers/Pictured Objects, 1-10

Gross Motor Skills

Reinforce Previously Introduced Skills

K.GM.4 Walk the Balance Beam Heel to Toe, 6 Feet
K.GM.5 Catch an 8" Ball with Both Hands, Thrown from 15 Feet
K.GM.6 Throw an 8" Ball with Both Hands, 15 Feet



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

CONCEPTS:

Theme: Indians and Colonial Times

1. The first Americans were Indians.	KK1: pp.195-265
2. The Pilgrims left their homes and crossed the ocean to come to America.	KK2: pp.516-520
3. The Indians helped the Pilgrims to grow food and hunt.	

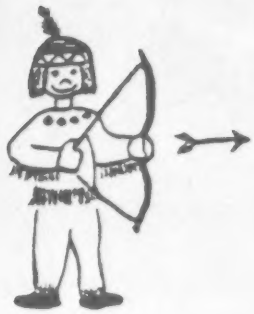
Theme: Thanksgiving

1. The Pilgrims invited the Indians to a big dinner to celebrate and give thanks for their food, homes and friendship.	KK1: pp.266-272
2. We celebrate Thanksgiving each year much like the Pilgrims and Indians did.	KK2: pp.679-683

Theme: The Farm

1. Animals serve many purposes on the farm.	KK1: pp. 79-119
2. Plants and animals have different growth needs.	KK2: pp.129-177
3. Most of our food and clothing come from plants and animals that are grown and raised on the farm.	PE: pp. 26, 27, 34, 35, 50,161, 125,162,164
4. Farm communities and city communities are different.	SC1: pp. 88-106
	SC2: p. 76

KEY:
CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
HE-Humans Education
KK1-Kindergarten Keys '70 Ed.
KK2-Kindergarten Keys '75 Ed.
PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIS Beginnings
ST-STEM



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RESOURCES:

FIELD TRIPS

Themes: Indians and Colonial Times/Thanksgiving

- Ft. Caroline National Memorial
- Museum of Arts & Sciences
- Tree Hill

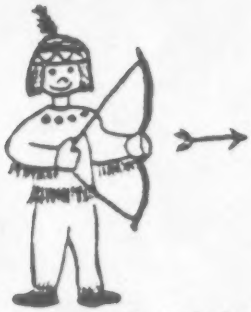
Theme: The Farm

- farm
- Farmer's Market
- stable
- Boy's Home
- County Canning Kitchen

PEOPLE

- American Indian
- antique dealer

- farmer
- farm worker
- farm animal veterinarian
- 4-H Club agent
- Department of Agriculture staff
- County Agricultural Agent
- County Home Extension Service



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

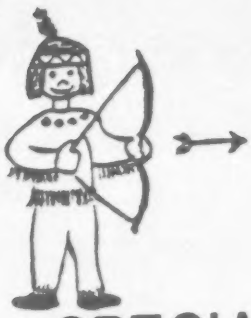
SPECIAL EXPERIENCES:

Themes: Indians and Colonial Times/Thanksgiving

CREATING A MAKE-BELIEVE HOME FOR PILGRIMS AND INDIANS FOR SEQUENCING, FOLLOWING DIRECTIONS AND REINFORCING FINE MOTOR SKILLS

Materials:

- one cardboard box per child (12" x 16" x 3" canned drink box)
- tempera paint (blue, white, brown-green, turquoise)
- ½ pint milk carton per child (wash out thoroughly)
- plastic egg cartons (4 or more)
- fruit-bearing branches from date palm (after fruit has dropped and branch is brittle)
- brown corrugated cardboard
- can spray snow
- brown construction paper (two canoes and two tepees per child)
- vial of silver glitter
- scraps of construction paper:
  yellow - 2 or 3 cabin windows per child
  dark brown - 1 cabin door per child
  black - 1 cabin roof per child
- tissue paper (2" x 1/8" strips of orange, yellow, red, brown) for 1 fire per child
- newspaper
- tiny twigs to use in fires
- brown modeling clay (one cooking pot and two tree stands per child)
- green pine needles (enough to sparsely cover ground)
- paint smocks
- 1" and 2" paint brushes
- section of cardboard box painted blue and then cut into 1 3/4" squares as bases for canoes
- thumb tacks
- Craypas



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

SPECIAL EXPERIENCES:

Themes: Indians and Colonial Times/Thanksgiving (cont.)

Procedures:

To Prepare Box:

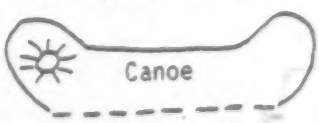
1. Child uses 2" brush to paint outside (not bottom) of box a rich blue.
2. After paint dries, cover river area with newspaper cut to exact shape and size of river. River should be drawn slightly off center so ground area on one side is larger than on the other. (Newspaper covering river will be removed later).
3. Child paints inside of box (excluding river) a mixture of brown-green to represent earth colors.
4. Remove newspaper from river. Put small amounts of river colors (blue, thick white, turquoise) in egg carton sections. Child uses one 1" brush to blend in all river colors, painting in sweeping strokes without over-painting. (Change paints and egg cartons as colors become too mixed).

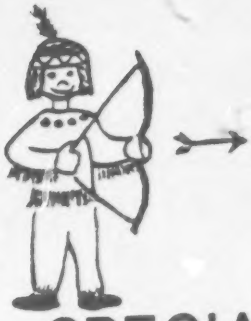
To Make Log Cabin:

1. Staple opening of dry milk carton close.
2. Cut corrugated cardboard to match milk carton sides. (Make sure lines on cardboard run horizontally).
3. Child selects correct number of sides and decides where to glue them. Allow to dry overnight.
4. Child paints underside of eaves brown.
5. Use scraps of construction paper to make door, windows and roof.

To Make Canoes:

1. Make patterns for canoes (5½" long).
2. Child cuts out 2 canoes and decorates with Craypas.
3. Staple sides of canoes together and attach them to bases with thumb tacks.





November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

SPECIAL EXPERIENCES:

Themes: Indians and Colonial Times/Thanksgiving (cont.)

To Make Trees:

1. Break off small sections from date palm.
2. Child selects 2 sections to use as trees and places them in modeling clay bases.

To Make Tepees:

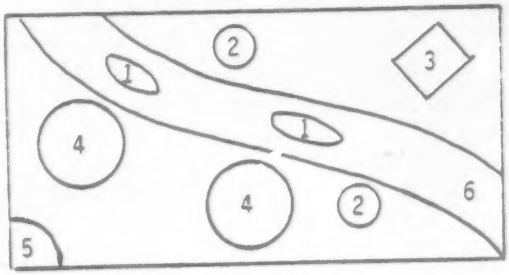
1. Make half-circle pattern for tepees (diameter 11").
2. Child makes 2 tepees, decorating with Craypas.
3. Staple tepees and cut slits for opening. The box is now ready for children to play.

To Prepare To Send Home:

1. Child removes contents of box.
2. Child arranges pine needles in box with all needle tips in same direction.
3. Give each child tissue to arrange fire on top of twigs.
4. Child makes pinch pot by pushing thumb into small ball of clay. Add rice and popcorn to pot.
5. Child replaces contents in box. Teacher helps to arrange.
6. Give child plastic Indian (optional).
7. Spray contents of box (except fire) with snow.
8. Sprinkle contents (except fire) with silver glitter.

Diagram of Box

1. canoes
2. trees
3. log cabin
4. tepees
5. fire
6. river



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

SPECIAL EXPERIENCES:

Theme: The Farm

MAKING BUTTER FOR RECALLING DETAILS, SEQUENCING EVENTS AND LABELING TEXTURES

Materials:

- babyfood jars with tight-fitting lids
- 1 ounce of heavy cream (whipping cream) per child
- salt
- bread or crackers
- large bowl
- pitcher
- small paper cups
- napkins
- spoon
- butter knife

Procedures:

1. Child puts cream in jar. Screw lid on tightly.
2. Child shakes jar using chants to establish a steady rhythm.

Butter Chant #1

Come butter come,
Come butter come.
Johnny's at the garden gate,
Waiting for a butter cake.
Come butter come.

Butter Chant #2

Shake me, wake me
Don't let me sleep too late.
I've got to get out of bed
this morning.
I'm going to swing on the
garden gate.

November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

SPECIAL EXPERIENCES:

Theme: The Farm (cont.)

Butter Chant #3

I was going to Kentucky, I was going to the fair,
I met a senorita with diamonds in her hair.
Shake it, Shake it, Shake it,
Shake it if you can.
Shake it like a milkshake, Shake it once again.

3. Discuss changes that are occurring in the cream.
4. Continue shaking until butter has separated from buttermilk.
5. Pour buttermilk into pitcher and put butter into bowl.
6. Add salt and stir butter until it has a uniform consistency.
7. Serve butter on crackers or bread and buttermilk in paper cups.
8. If available, a butterchurn can be used to demonstrate the way butter is made on a farm.
9. Write language experience story about making butter.

November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

Theme: Indians and Colonial Times

INDIAN MAIZE PANCAKES

1 can (7 oz.) whole kernel corn drained
1 egg
1 1/4 cups all-purpose flour
2 tablespoons shortening
1 teaspoon sugar
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 1/4 to 1 1/2 cups buttermilk
Homemade Pancake syrup (below)

1. Heat griddle over medium heat or heat electric griddle to 375°.
2. Beat egg until white and yellow are mixed.
3. Add flour, shortening, sugar, baking powder, baking soda and salt. Gradually add buttermilk.* Beat until smooth.
4. Stir in 1/4 cup corn.
5. Grease hot griddle if necessary. For each pancake, pour 1/4 cup batter onto griddle.
6. Cook until bubbles appear.
7. Turn with pancake turner and cook until golden brown on other side.
8. Serve with Homemade Pancake Syrup.

* For thicker pancakes, use 1 1/4 cups; for thinner pancakes, use 1 1/2 cups.

COLONIAL HOMEMADE PANCAKE SYRUP

1 1/2 cups brown sugar (packed)
3/4 cup water
1 tablespoon butter or margarine
dash of salt
1 1/2 teaspoons maple flavoring

1. Mix brown sugar, water, butter and salt in saucepan.
2. Heat to boiling over medium heat, stirring constantly.

November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

Theme: Indians and Colonial Times (cont.)

INDIAN CORN ON THE COB

fresh ears of corn
butter
salt and pepper

1. Preheat oven to 400°.
2. Remove husks and silk from ears of corn.
3. Rub each ear with butter and sprinkle with salt and pepper.
4. Wrap in foil.
5. Roast for 20 to 30 minutes.

INDIAN PUDDING

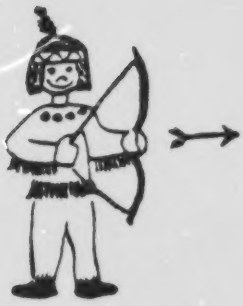
1/2 cup corn meal
1/2 cup water
1 quart hot milk
1/2 teaspoon cinnamon
1/2 teaspoon ginger
1/2 cup molasses

1. Combine water and corn meal.
2. Add to hot milk.
3. Cook and stir over low heat for 15 minutes until thickened.
4. Add other ingredients and bake in a greased muffin pan at 325° for 2 hours.

COLONIAL WHOLE WHEAT LOAVES

1 pkg. dry yeast
2 cups very warm water
1/3 cup honey or molasses
1 1/2 teaspoon salt
1/4 cup plus 1 tablespoon vegetable oil
5 to 7 cups whole wheat flour shortening

1. Dissolve yeast in 1 cup warm water in large bowl.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

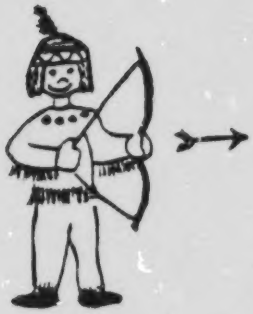
Theme: Indians and Colonial Times (cont.)

COLONIAL WHOLE WHEAT LOAVES (cont.)

2. Mix honey, salt, vegetable oil, and remaining 1 cup warm water in small mixing bowl.
3. Add honey-water mixture to the yeast.
4. Add 2 cups whole wheat flour to this mixture and stir well.
5. Add the rest of the flour, cup by cup, beating after each addition.
6. Place on lightly floured board and knead about 10 minutes. (Divide dough into small portions so that several children can knead at one time).
7. Put dough back into large greased bowl. Cover with damp dish towel and let rise until double in size for about 1 hour. (Dough will rise faster if bowl is placed in a warm location).
8. Punch dough down. Divide the dough into small individual portions. Children can form the small pieces of dough into tiny loaves or rolls and place on greased baking pan.
9. Cover with towel and let rise until almost double, about 35 minutes.
10. Bake in preheat 350^{0} oven for 20 to 25 minutes or until done.
11. Turn out of pans onto rack to cool.

Variations:

1. Use different kinds of flour (soy flour, buckwheat flour, white flour) to compare taste, texture, and nutritional value.
2. Add raisins to dough when shaping loaves.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

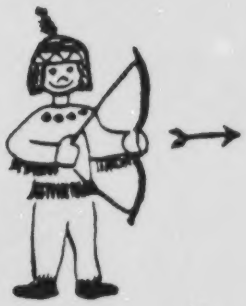
RECIPES:

Theme: Indians and Colonial Times (cont.)

INDIAN FRUIT LEATHER

2 cups fully ripe fruit (cherries, plums, apricots, peaches, berries, apples, or a mixture of any you may choose)
2 tablespoons honey or sugar (optional)
ground cinnamon, nutmeg, and/or cloves
lemon or orange peel (optional)
raisins (optional)
coconut (optional)

1. Wash fruit, but do not peel. Remove seeds if appropriate.
2. Cut in large chunks and place in blender. Add honey or sugar and blend 15 minutes.
3. Fruit mixture may be simmered if desired. This blends flavors, especially if you add spices, citrus peel, or raisins.
4. Cover baking sheets with plastic wrap. Pour fruit mixture onto sheets. Spread evenly with wooden spoon to about 1/8" thickness.
5. Set in direct sun to dry until firm and not sticky to touch (this takes about 12 hours on a hot, dry day). Keep insects off by covering with nylon net. Leather may also be dried for about 4 hours in a 150° oven with a door ajar.
6. When dry, roll and store. Fruit leather keeps frozen or stored in a tightly covered container for 6 months to a year.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

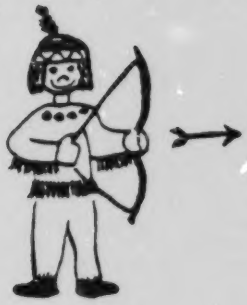
Theme: Thanksgiving

GRANDMOTHER'S FAMOUS CRANBERRY BREAD

After reading Cranberry Thanksgiving by Wende and Harry Devlin, use following recipe:

2 cups sifted all-purpose flour
1 cup sugar
1 1/2 teaspoons baking powder
1 teaspoon salt
1/2 teaspoon baking soda
1/4 cup butter or margarine
1 egg, beaten
1 teaspoon grated orange peel
3/4 cup orange juice
1 1/2 cups light raisins
1 1/2 cups fresh or frozen cranberries, chopped

1. Sift flour, sugar, baking powder, salt and baking soda into large bowl. Cut in butter until mixture is crumbly. Add egg, orange peel and orange juice until mixture is evenly moist. Fold in raisins and cranberries.
2. Spoon into a greased 9 X 5 X 3 inch loaf pan. Bake at 350° for 1 hour and 10 minutes or until a toothpick inserted in center comes out clean. Remove from pan and cool. If you choose, you may substitute cranberries for raisins to have an all cranberry bread.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

Theme: The Farm

HOMEMADE COTTAGE CHEESE

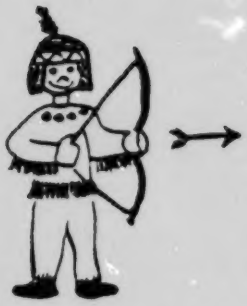
2 quarts milk
8 tablespoons lemon juice or distilled white vinegar
1 tablespoon cream
1 tablespoon melted butter
salt to taste

1. Pour milk and lemon juice or vinegar into a double boiler and heat over warm water to about 100° or until soft curd has formed.
2. Pour into cheesecloth-lined colander and let drain for about 6 hours. (The drained liquid or whey is filled with vitamins. You can save it to use instead of milk in making bread).
3. Rinse curds to reduce acidity.
4. Remove curds from cheesecloth and break into fine pieces.
5. Moisten with cream and melted butter and salt to taste.

CRUNCHY COTTAGE CHEESE SPREAD

green pepper
dill pickle
chives
green onion
sprouts (several kinds)
cottage cheese
crackers or bread

1. Use scissors to cut pepper, pickle, chives, and green onion into small pieces.
2. Keep each ingredient separate in small bowls.
3. Put sprouts in bowl.
4. Children can then choose ingredients they want to mix with their own bowl of cottage cheese.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

Theme: The Farm(cont.)

CRUNCHY COTTAGE CHEESE SPREAD (cont.)

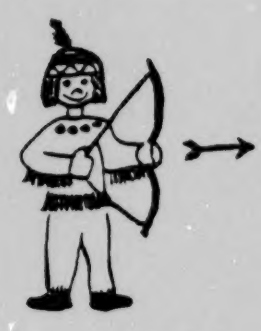
5. Serve as a spread on crackers, bread, or celery.

Variation: Fruits or any other nutritious ingredients may be substituted for the vegetables.

COTTAGE CHEESE CONES

12 slices bologna
6 sprigs parsley
2 pimentos
1 cup radishes
¼ cup finely cut chives
1 pint cottage cheese
Salt
Pepper

1. Remove the rind from the bologna and separate slices.
2. Wash parsly and dry on a paper towel. Cut off stems and cut leaves finely with scissors.
3. Chop pimentos into small pieces.
4. Cut off the root end of radishes and scrub well. Chop into small bits.
5. Combine parsley, pimentos, radishes, and chives in a bowl. Add cottage cheese and stir well. Place a spoonful of this mixture on each slice of bologna.
6. Sprinkle with salt and pepper. Roll each slice into the shape of a cone. Hold the cones together with toothpicks. Insert a sprig of parsley into the top of each cone and serve cones so they stand up in a large bowl.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

Theme: The Farm (cont.)

STUFFED CELERY PLUS

For a special treat, stuff chilled crisp celery stalks with one of the following:

1. Combine 1 cup creamed cottage cheese with 1 tablespoon chopped stuffed olives.
2. Combine 1 (3-oz.) package soft cream cheese with 2 tablespoons drained crushed pineapple.
3. Mix ½ cup creamed cottage cheese with ¼ cup grated raw carrot and 2 tablespoons seedless raisins.
4. Blend ½ cup pasteurized process cheese spread with 2 teaspoons drained sweet-pickle relish.
5. Use crunchy-style peanut butter instead of cheese.

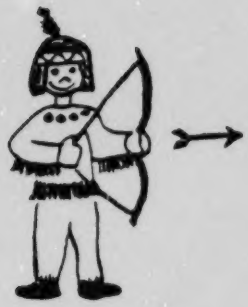
PIMENTO CHEESE SPREAD OR DIP

cheese pimento
mayonnaise

1. Grate cheese, mix with crushed pimento.
2. Add enough mayonnaise so mixture spreads easily.

RAW VEGETABLE SNACKS

1. Carrot Curls: Wash and pare carrots. Make long paper thin curls by slicing length of each carrot with vegetable parer. Roll each slice around your finger and poke wooden pick through carrot curl. Place in water about 1 hour so curls will hold their shape. Remove wooden picks to eat.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

Theme: The Farm (cont.)

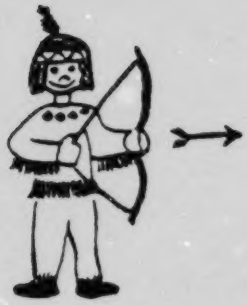
RAW VEGETABLE SNACKS (cont.)

2. Celery Curls: Wash celery stalks and pinch off leaves. Cut into 2 or 3 inch lengths. Cut ends of each into narrow strips (like fringe). Place in ice water about 1 hour so ends will curl.
3. Radish Fans: Wash and trim radishes. Make thin parallel radishes. Make thin parallel cuts in one side of each radish to about ¼ inch from the other side. Place in ice water about 1 hour so cuts will open to make a pretty fan.
4. Zucchini Sticks: Wash zucchini and cut into short narrow sticks.
5. Cucumber Sticks: Wash and pare cucumber and cut into short narrow sticks.
6. Cauliflowerets: Wash cauliflower, break or cut into bite-size pieces.

YOGURT DRESSING

1 cup plain yogurt
2 tablespoons honey
1 teaspoon lemon juice
1 teaspoon lemon rind
1 tablespoon pineapple juice
1/4 teaspoon salt
1/8 teaspoon pepper

1. Measure all ingredients into bowl.
2. Beat until smooth.
3. Chill.
4. Serve with sliced fruit or vegetables.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

Theme: The Farm (cont.)

CHICKEN NOODLE SOUP

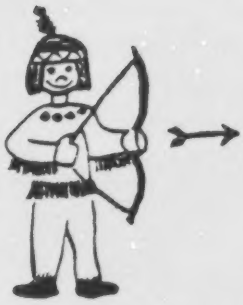
2 (10 3/4 oz.) can condensed chicken broth
water
2 1/2 cups uncooked egg noodles
1 can (5 oz.) boned chicken
2 or 3 parsley sprigs

1. Prepare broth as directed on can.
2. Stir in noodles and chicken.
3. Cook soup until noodles are tender, about 8 to 10 minutes.
4. Snip parsley sprigs. Add to soup just before serving.

CRUNCHY PEANUT BUTTER

2 cans (6 1/2 oz.) salted peanuts
2 tablespoons butter, softened

1. Put 2 cups of peanuts into blender container, reserving remaining 1/2 cup. Cover and blend on low speed 10 seconds or until peanuts are chopped.
2. Add 2 tablespoons butter. Cover and blend on low speed 10 seconds. Turn off blender, uncover and scrape down sides with rubber scraper.
3. Cover and blend on low speed 5 seconds. Turn off blender, uncover and scrape sides again. Repeat this step 3 or 4 times or until peanut butter starts to get smooth. Cover and blend on highest speed 1 minute.
4. Uncover and add the reserved 1/2 cup peanuts. Cover and blend on medium speed 3 seconds.
5. Empty peanut butter into bowl. Refrigerate about 30 minutes.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

Theme: The Farm (cont.)

CRUNCHY PEANUT BUTTER (cont.)

Variation: Smooth peanut butter:

1. Blend all 2 1/2 cups peanuts in step 1.
2. Continue as above except omit step 4.

VEGETABLE ROLL-UPS

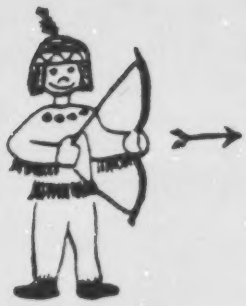
10 slices whole wheat bread
½ cup soft butter or margarine
½ cup grated sharp cheddar cheese

Fillings:
10 (3-inch) carrot sticks, celery sticks, green pepper strips or cooked asparagus spears

1. Trim crusts from bread; flatten with rolling pin.
2. Mix butter with cheese and spread on bread slices.
3. Place one of fillings along one side; roll up like jelly roll.
4. Wrap each roll in waxed paper. Refrigerate, seam side down, at least 1 hour before serving.

Variation: Toasted Vegetable Roll-Ups:

1. Make roll-ups as above.
2. Place under broiler 4 inches from heat until golden-brown.



November

Themes

Indians and Colonial Times
Thanksgiving
The Farm

RECIPES:

Theme: The Farm (cont.)

STONE SOUP
(Read *Stone Soup prior to cooking)

water
large clean stone
beef bone
assorted vegetables
½ cup rice
¼ cup barley
salt and pepper

1. Fill pot with water. Add clean stone and bone. Bring to a boil then reduce heat to simmer.
2. Peel, grate and slice vegetables. Add vegetables to pot.
3. Cook slowly. Add rice and barley.
4. Flavor to taste with salt and pepper.
5. Re-read book after stone soup experience.

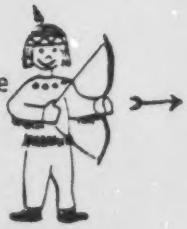
EASY VANILLA ICE CREAM

6 eggs
2 small or 1 large package(s) of instant vanilla pudding
1½ cups sugar
2 tablespoons vanilla extract
1 can 13 oz. evaporated milk
½ gal. whole milk

1. Mix ingredients until well blended.
2. Freeze according to directions of ice cream freezer.

* Stone Soup, Ann McGovern, Scholastic Book Services

PARENT NEWSLETTER



Dear Parents,

Here are activities and books related to things we will be studying in November. Pick the ones you find interesting and share them with your child.

Themes: Indians and Colonial Times/Thanksgiving

Activities:

1. Have your child help you plan, shop for and prepare the family's Thanksgiving Dinner. Also, have your child help set the table and clean up.
2. Take your child to the Jacksonville Museum of Arts and Sciences to see the Colonial Times Exhibit.
3. Make an Indian necklace. Cut yarn in necklace length and wrap tape around ½ inch of one end. Give your child a variety of items to string such as buttons, macaroni, beads, etc. Macaroni can be colored with food coloring.
4. Visit the Restoration Area in St. Augustine, Florida, to see the Early American shops.
5. Watch television specials related to Thanksgiving. Talk about them.
6. Build a log cabin using popsicle sticks.

Books:

Benchley, Nathaniel. Red Fox And His Canoe
McGovern, Ann. Little Wolf
Parish, Peggy. Good Hunting Little Indian
Parish, Peggy. Little Indian

Theme: The Farm

Activities:

1. Take your child to the grocery store and make a game of trying to tell what plant or animal different foods come from.
2. Make butter from heavy cream. Put cream in a bowl and use a mixer. Beat until cream turns to butter.
3. Plant a winter garden.
4. Look through magazines and find pictures of farm animals. Talk about what product or service they give us.
5. Visit a dairy.

Books:

Berg, Jean Horton. Little Red Hen
Flora, James. Grandpa's Farm
Marino, Dorothy. Good Night Georgie
Pfloog, Jan. The Farm Book
Provensen, Alice. Our Animal Friends At Maple Hill Farm
Tresselt, Alvin. Wake Up, Farm!

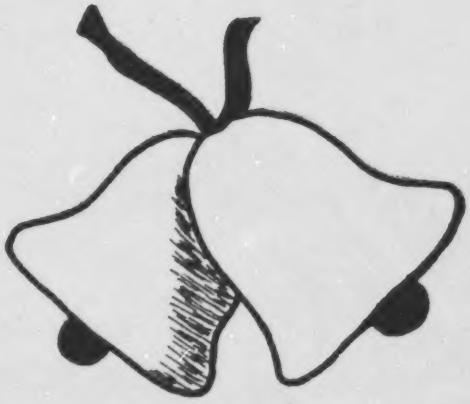
THINKING AHEAD
SKILLS
CONCEPTS
RESOURCES
SPECIAL EXPERIENCES
RECIPES
PARENT NEWSLETTER

Themes

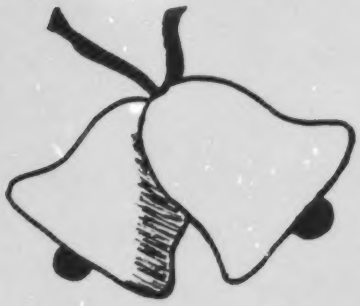
Christmas/Hanukkah
Toys/Simple Machines

MONTHLY GUIDE

FOR



DECEMBER



December

THINKING AHEAD:

Themes

Christmas/Hanukkah
Toys/Simple Machines

Things to remember:

1. Prepare letters to parents concerning this month's themes and activities.
2. Check dates for special school events.
3. Confirm arrangements for field trips and resource people scheduled for this month and next month.
4. Have children make gifts for their families.
5. Arrange for the parent classroom committee to provide a holiday party for the children.
6. Set up special classroom decorations.

Things to collect:

- study prints/A-V materials
- ingredients and equipment for cooking
- materials and equipment for special experiences

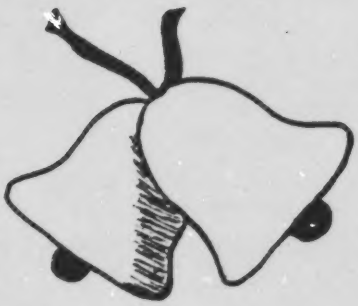
Themes: Christmas/Hanukkah

Library

- Christmas is a Time of Giving- J. Anglund
- Merry Christmas, Harry- M. Chalmers
- The Christmas Kitten- R. Carroll
- Chanukah: The Festival of Lights- Cedarbaum
- The Hanukkah Story- M. Bial
- Mr. Willowby's Christmas Tree- R. Barry
- Christmas Bunny- Will & Nicholas

Art

- materials for:
  decorations
  Christmas trees
  stockings
  cards
  stained glass
  candles
  Santa Claus



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

THINKING AHEAD:

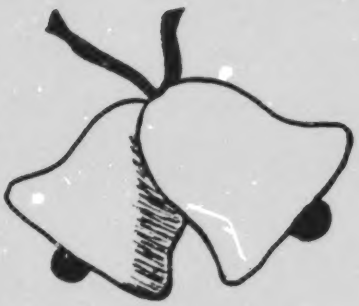
Themes: Toys/Simple Machines

Library

- Busy Fingers of Toys to Make- B. Edwards
- A Gift From the Lonely Doll- D. Wright
- Mine's the Best- C. Bonsall
- What is a Simple Machine?- G. Darby
- Machines- A. & H. Rockwell
- That Giant Nursery Book of Things That Work- Zaffo
- Dig, Drill, Dump, Fill- T. Hoban

Science

- simple machines (ramps, pulleys, levers, wheels)
- old toys



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

SKILLS:

Reading

Reinforce Previously Introduced Skills

General Readiness

K.RR.1 Draw from Left to Right
* Recall Letters after Letters are Hidden from View
* Reproduce Tapped or Clapped Sound Patterns

Vocabulary

* Explain Functions of Objects

Writing

Reinforce Previously Introduced Skills

K.W.1 Assemble an Inlaid Puzzle, 15-18 Pieces
K.W.2 Cut a 7" Circle Marked on a Card

Mathematics

Reinforce Previously Introduced Skills

Numeration

K.N.4 Associate Numerals/Pictured Objects, 0-10
K.N.5 Associate Stated Numbers/Numerals, 0-10
K.N.7 Arrange Numerals in Sequence, 1-10

Gross Motor Skills

Reinforce Previously Introduced Skills

* Demonstrate Forward Roll

* denotes prerequisite skills

December

Themes

Christmas/Hanukkah
Toys/Simple Machines

CONCEPTS:

Themes: Christmas/Hanukkah

1. Christmas and Hanukkah are both religious holidays.
2. The customs of Christmas and Hanukkah vary from family to family.

KK1: Holidays pp.18-45
KK2: pp.684-698

Themes: Toys/Simple Machines

1. Machines help people do work.
2. Force is needed to move an object.
3. Screws help hold things together.

PE: p.32
ST: pp.50-54

KEY:
CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
HE-Humane Education
KK1-Kindergarten Keys '70 Ed.
KK2-Kindergarten Keys '78 Ed.
PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIIS Beginnings
ST-STEM

December

Themes

Christmas/Hanukkah
Toys/Simple Machines

RESOURCES:

FIELD TRIPS

Themes: Christmas/Hanukkah

- shopping mall
- neighborhood walk

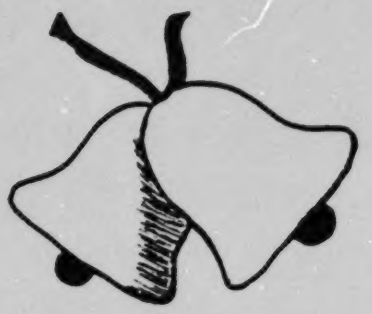
Themes: Toys/Simple Machines

- toy store
- doll hospital
- Museum of Arts & Sciences

PEOPLE

- people of various cultural backgrounds
- people who make gifts and decorations
- department store salesperson or manager

- antique dealer
- cabinet maker
- construction worker
- locksmith
- furniture refinisher
- warehouse worker



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

SPECIAL EXPERIENCES:

Themes: Christmas/Hanukkah

MAKING GIFTS TO STRENGTHEN FINE MOTOR COORDINATION AND FOLLOW DIRECTIONS

I. Vase

Materials:

- empty bottle (syrup or dressing bottle)
- masking tape
- brown shoe polish
- old rags

Activity:

1. Child tears small pieces of masking tape.
2. Child covers bottle with tape.
3. Child rubs shoe polish over entire taped surface of bottle.
4. Child buffs polish with clean rag.

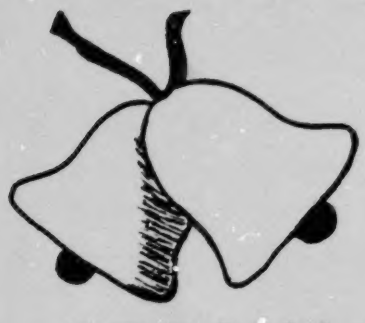
II. Handprints

Materials:

- large aluminum pie plate
- plaster of Paris
- sturdy picture hangers
- glue
- container to mix plaster
- paint (optional)

Activity:

1. Mix plaster of Paris following package directions.
2. Pour into aluminum pie plate.



December

SPECIAL EXPERIENCES:

Themes

Christmas/Hanukkah
Toys/Simple Machines

Themes: Christmas/Hanukkah (cont.)

3. When plaster is ready, child presses one or both hands into it to make clear imprint.
4. Let dry and glue picture hanger to back.
5. Handprints can be painted if children prefer.

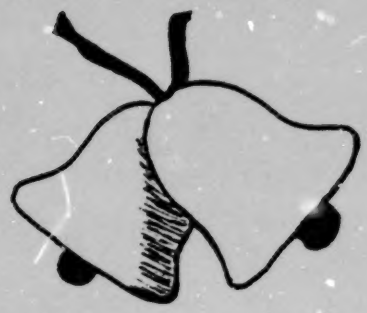
III. Gift Wrap

Materials:

- manila clasp envelopes
- spools or cut up sponges
- paint
- glitter
- cardboard breakfast or sandwich tray or styrofoam meat tray

Activity:

1. Put paint in tray.
2. Child dips spool or sponge into paint and stamps on envelope.
3. Child adds additional colors as paint dries.
4. While last color is still wet, sprinkle envelope with glitter.
5. Repeat on other side.



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

RECIPES:

Themes: Christmas/Hanukkah

LETTERBANKET
(Dutch letter-shaped cookies for St. Nicholas' Eve)

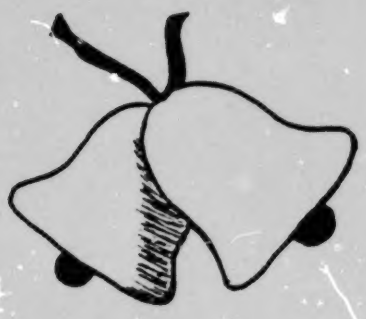
3/4 cup light molasses
1/2 cup cooking oil
1/4 cup sugar
1 egg
2 cups rye flour
1/4 cup soy flour
1/4 cup whole wheat flour
3 tablespoons nonfat dry milk powder
1 teaspoon ground ginger
1 teaspoon ground cinnamon
1/2 teaspoon salt

1. Beat together molasses, cooking oil, sugar, and egg.
2. Stir together rye flour, soy flour, whole wheat flour, nonfat dry milk powder, ginger, cinnamon, and salt.
3. Add to molasses mixture; mix well.
4. Chill.
5. On surface dusted with powdered sugar, shape dough into ropes 3/8 inch in diameter.
6. Shape into desired letters.
7. Place on greased cookie sheet and bake at 350° for 10 to 12 minutes.
8. Sprinkle with additional powdered sugar.

STUFFED DATES

3/4 cup pitted dates
1/4 cup walnut or pecan halves
1/4 cup creamy peanut butter
flaked coconut or sugar

1. Stuff each date with a nut or 1/2 teaspoon peanut butter.
2. Roll in coconut or sugar.



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

RECIPES:

Themes: Christmas/Hanukkah (cont.)

LITTLE ANGEL SALAD

peach half
cottage cheese
green pepper ring
almonds or grapes
lettuce leaves
maraschino cherry

1. The face is a peach half on a fluffy cloud of cottage cheese.
2. The halo is a small pepper ring, while the eyes and nose can be almonds or grapes.
3. For wings, use lettuce leaves and for the mouth, a nice red cherry!

CANDLESTICK SALAD

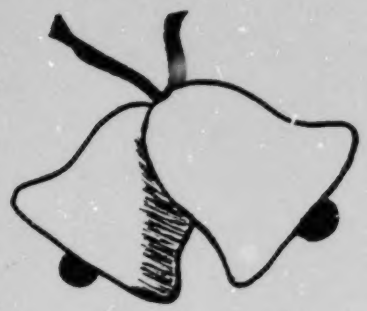
2 crisp lettuce leaves
2 pineapple slices, drained
1 large banana, halved crosswise
2 maraschino cherries
mayonnaise

1. Place lettuce leaves on individual salad plates.
2. Arrange pineapple slice in center of each.
3. Stand banana half, cut side down, on each pineapple slice.
4. Fasten cherry to tip of each with wooden pick.
5. Serve with mayonnaise.

CRANBERRY APPLE PUNCH

1 (12 oz.) bottle apple juice
1 (12 oz.) bottle gingerale
1 (12 oz.) bottle cranberry juice
1 small orange, thinly sliced

1. Chill ingredients.
2. Combine ingredients in large bowl, stirring to mix well.
3. Serve over ice cubes in punch cups.



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

RECIPES:

Themes: Christmas/Hanukkah (cont.)

HOT CRANBERRY DRINK

1 quart cranberry juice
1 thinly sliced lemon
whole cloves
dash of nutmeg
honey to taste
cinnamon sticks

1. Put cranberry juice, lemon slices, cloves, nutmeg and honey in saucepan.
2. Stir while mixture heats. Do not boil.
3. Pour into mugs and stir each with cinnamon stick.

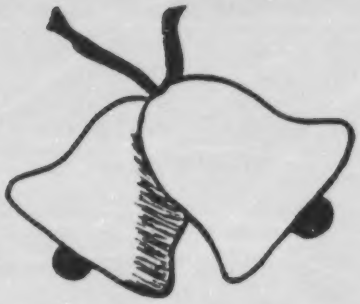
HOLIDAY EGGNOG

2 eggs
2 tablespoons honey
2 cups cold milk
1/2 teaspoon vanilla extract
nutmeg

1. Beat eggs until smooth and thick.
2. Beat in honey.
3. Beat in milk and vanilla.
4. Pour into glasses, sprinkling with dash of nutmeg.

Variations:

1. Banana Eggnog-While beating eggs, add 2 small ripe bananas cut into small pieces.
2. Peanut Butter Eggnog-Add 1/4 cup creamy peanut butter to Banana Eggnog.



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

RECIPES:

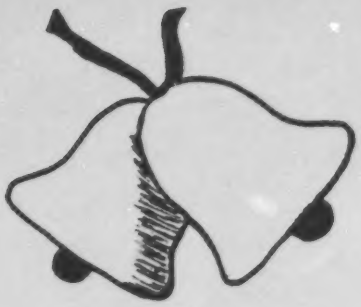
Themes: Christmas/Hanukkah (cont.)

HANUKKAH FOOD TRADITIONS

Jewish holidays and holy days are associated with specific food traditions. The Sabbath, which begins at sundown Friday, features an elaborate meal. A fine loaf of unsliced twisted white bread called challah is traditionally blessed by the master of the house. Then it is broken and passed to each person so that they are literally "breaking bread together." A blessing is said over wine or grape juice. The menu is left to the homemaker and depends on locale and economic situation, but it is always the finest that can be provided. It is customary to serve dishes which can be kept warm in the oven, since cooking is forbidden until the following sundown.

All other holiday meals are based on the model of the Sabbath with the exception of Passover.

Hanukkah is a celebration of the heroism of Mattathias and his sons the Maccabees, who defied Antiochus in the 2nd century B. C. A supply of oil, thought sufficient for only one night's illumination, lasted for eight nights. Candles are lighted each night in celebration of this miracle and gifts and games are usual. Latkes (potato pancakes) are traditional.



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

RECIPES:

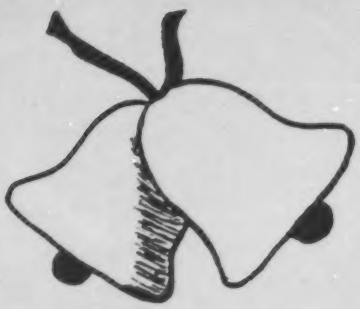
Themes: Christmas/Hanukkah (cont.)

CHALLAH

1 pkg. active dry yeast
2 tablespoons sugar
1 1/2 cups warm water
5 cups sifted all-purpose flour
2 teaspoons salt
2 eggs
2 tablespoons oil
1 egg yolk
2 tablespoons poppy seeds

1. Combine yeast, sugar and 1/4 cup water. Let stand for 5 minutes.
2. Sift flour and salt into large bowl. Make well in center and drop in eggs, oil, remaining warm water and yeast mixture. Work liquids into flour.
3. Knead on floured board until dough is smooth and elastic.
4. Place in bowl, brush top with oil, cover with towel and let stand in warm place to rise for 1 hour.
5. Punch down, cover and let rise until doubled in bulk.
6. Divide dough into 3 equal parts. Between lightly floured hands, roll dough into 3 strips of even length. Braid these and place on greased cookie sheet.
7. Cover and let rise until doubled in bulk.
8. Brush with egg yolk and sprinkle with poppy seeds. Bake in preheated moderate oven (375^{0}) for 45 to 50 minutes or until golden brown.

This recipe makes 1 large loaf or 2 smaller loaves. It may be used as a pan loaf or for rolls instead of twisted bread.



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

RECIPES:

Themes: Christmas/Hanukkah (cont.)

HANUKKAH KUGAL

4 large carrots, grated
1/2 cup brown sugar
2 tablespoons lemon juice
1/2 cup margarine, melted
2 eggs
1 teaspoon salt
1/4 cup whole wheat flour
1 teaspoon baking soda

1. Mix all ingredients together.
2. Pour into greased pan and bake at 350° from 50 minutes.

LATKES (Potato Pancakes)

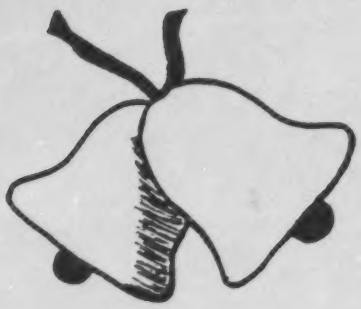
4 potatoes
1 tablespoon grated onion
1 large egg
1/3 cup all-purpose flour
3/4 teaspoon salt
fat or oil

1. Peel and finely grate potatoes (about 3 cups). Squeeze out some of moisture.
2. Add onion, egg, flour and salt. Mix until well blended.
3. Drop batter by heaping tablespoons into 1/2 inch hot fat in skillet. Fry on both sides until browned.
4. Serve hot. May also be served with sour cream or applesauce.

MANDELBROT

1 1/2 cups sifted all-purpose flour
1/4 teaspoon salt
1 teaspoon baking powder
4 eggs
1 cup sugar
3 tablespoons cooking oil
1 teaspoon vanilla extract
1 cup chopped blanced almonds
1 tablespoon ground cinnamon

1. Sift flour with salt and baking powder.



December

Themes

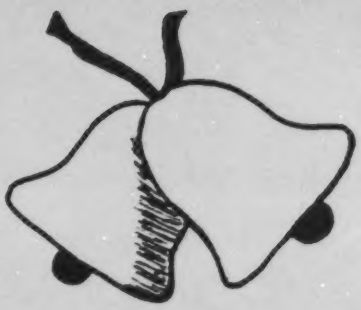
Christmas/Hanukkah
Toys/Simple Machines

RECIPES:

Themes: Christmas/Hanukkah (cont.)

MANDELBROT (cont.)

2. Beat eggs until thick. Gradually beat in sugar. Stir in oil and vanilla. Stir in flour and almonds.
3. Grease and flour two loaf pans (9x5x3 inches).
4. Cover bottoms of pans with batter. Sprinkle with cinnamon. Add another layer of batter and cinnamon and continue layering until all cinnamon and batter are used.
5. Bake in preheated moderate oven (350^{0}) for 25 minutes or until bread is golden brown. Breads will only be 2 1/2 inches high.
6. Remove from pans and cool.
7. Cut into 1/2 inch slices, place on greased cookie sheet and brown in preheated hot oven (400^{0}) for 5 to 6 minutes.



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

RECIPES:

Themes: Toys/Simple Machines

LETTER B TOAST WITH BANANA WHEELS

bananas, sliced
bread
butter
brown sugar

1. Spread butter on bread and top with bananas.
2. Sprinkle with brown sugar.
3. Broil until bubbly.

HAM ROLL-UPS WITH CANTALOUPE WEDGES

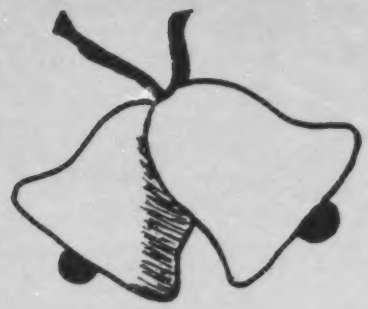
4 thin slices fully cooked smoked ham or 4 slices bologna
1 small cantaloupe

1. Roll up each slice of ham as tightly as you can. Fasten with wooden picks.
2. Cut the cantaloupe into 4 wedges. Scoop out the seeds.
3. Serve a ham roll-up with each melon wedge.

WHEEL AND AXLE LOLLI-COTS

dried apricot halves
pecan halves
raw sugar

1. Simmer dried apricot halves until softened, about 7 to 10 minutes. Drain on paper towel. Let cool for 15 minutes.
2. Wrap each half apricot around a pecan half.
3. Spread raw sugar in a saucer and roll each apricot-pecan half in sugar.
4. Spear each half with a party pick and serve.



December

Themes

Christmas/Hanukkah
Toys/Simple Machines

RECIPES:

Themes: Toys/Simple Machines (cont.)

MERRY-GO- ROUND SALAD

1/2 small head lettuce
2 medium tomatoes
1 small cucumber
6 radishes
1/4 cup croutons
salad dressing

1. Cut core from lettuce. Rinse the lettuce under running cold water. Throw away any bruised leaves. Tear lettuce into bite-size chunks. Place the chunks on paper towels to dry.
2. Wash and cut stem ends from tomatoes. Cut each into 8 wedges.
3. Pare a cucumber and cut into thin slices. Wash and trim radishes and cut into thin slices.
4. Place the lettuce, vegetables and croutons in separate serving bowls and arrange on Lazy Susan platter with bowl of salad dressing in the middle. Let everyone choose his/her own salad assortment.

ROLY-POLY SALAD

apple or tomato
cottage cheese

1. Core apple or tomato to within 1/2 inch of the bottom.
2. Carve out the top slightly to make a little well about 1 1/2 inches across.
3. Fill the cavity with some cottage cheese.

PARENT NEWSLETTER

December

Dear Parents,

Here are activities and books related to things we will be studying in December. Pick the ones you find interesting and share them with your child.

Themes: Christmas/Hanukkah

Activities:

1. Involve your child in holiday preparations and activities.
2. Make holiday decorations.

Themes: Toys/Simple Machines

Activities:

1. Talk about simple machines found around your home. Use the names of machines as you discuss them. Examples of these are can opener/lever, doorknob/wheel and axle, knife/wedge, screwdriver/screw.
2. Visit a playground or park with outdoor equipment. As your child plays on the equipment, talk about the simple machines used. Examples of these are see-saw/lever, sliding board/inclined plane, merry-go-round/wheel and axle.
3. Talk with your child about the construction of toys. Point out the simple machines used.
4. Talk about how heavy objects are moved by using inclined planes, pulleys and/or levers.

Books:

Flack, Marjorie. The Boats On The River
Hoban, Tana. Push - Pull - Empty - Full

THINKING AHEAD
SKILLS
CONCEPTS
RESOURCES
SPECIAL EXPERIENCES
RECIPES
PARENT NEWSLETTER

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

MONTHLY GUIDE

FOR

JANUARY

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

THINKING AHEAD:

Things to remember:

1. Prepare letters to parents concerning this month's themes and activities.
2. Check dates for special school events.
3. Confirm arrangements for field trips and resource people scheduled for this month and next month.
4. Prepare report cards.
5. Celebrate Martin Luther King's birthday on January 15th.
6. Set up special classroom decorations.

Things to collect:

- study prints/A-V materials
- ingredients and equipment for cooking
- materials and equipment for special experiences

Theme: Woodland Animals

Library

- Three Little Animals- M. W. Brown
- Home For A Bunny- M. Brocon
- The Ways of Animals- A. Fisher
- Let's Go to the Woods- H. Huntington
- Animal, Animal, Where Do You Live?- J. Moncure
- Who, Said Sue, Said Whoo?- E. Raskin
- An Animal for Alan- E. Riccuiti
- In the Forest- M. H. Ets

Role-Playing Materials

- toy woodland animals

Art

- clay
- various materials for making animals

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

THINKING AHEAD:

Theme: Winter

Library

- Ben on the Ski Trail- L. Shortall
- Josie and the Snow- H. Buckley
- Ski Pup- D. Freeman
- Snow is Falling- F. Branley

Science

- thermometer

Art

- soap flakes for snowman
- materials for sculptures:
  styrofoam
  cotton balls
  clay
  paper

Themes: Energy/Magnetism

Library

- Do you Know About Water?- M. B. Freeman
- Electricity and How We Use It- T. Prince & J. Lavine
- Mickey's Magnet- F. Bramley & E. Vaughn
- What Makes a Light Go On?- S. Corbett
- Magnets- I. Podendorf
- Heat- P. Balestrino
- Magnets- S. Muller

Science

- materials for experiments with electricity
- magnets
- metal and non-metal objects
- magnetic alphabet and numeral board

Art

- shadow silhouette
- telephone wire

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

THINKING AHEAD:

Theme: Martin Luther King

Library

- The Picture Life of Martin Luther King- M. B. Young
- Martin Luther King, Jr.- M. B. Jones
- Martin Luther King, Jr.- B. P. Wilson

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

SKILLS:

Reading

Reinforce Previously Introduced Skills

General Readiness

K.RR.2 Copy Geometric Shapes/Patterns
* Identify Sequence of Objects after Objects are Hidden from View

Word Analysis

K.WA.3 Recite the Alphabet
K.WA.6 Recognize Lower Case Letters
K.WA.8 Discriminate Beginning Sounds/Pictured Objects m,b,f,s,t,c,r,h,p,d

Comprehension

K.C.4 Identify Main Idea

Writing

Reinforce Previously Introduced Skills

K.W.3 Copy First Name
K.W.4 Dictate Oral Sentences

Mathematics

Reinforce Previously Introduced Skills

Pre-Operations

K.O.1 Combine Objects, 1-10

* denotes prerequisite skills

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

SKILLS:

Numeration

* Organize Data using Pictures and Numerals

Measurement

K.M.1 Compare Size, Quantity, Volume/Pictured Objects

Gross Motor Skills

Reinforce Previously Introduced Skills

* Keep Time to Music
* Skip

* denotes prerequisite skills

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

CONCEPTS:

Theme: Woodland Animals

1. Woodland animals live in different kinds of homes.
2. Woodland animals eat foods around their homes.
3. Woodland animals take care of their babies in different ways.
4. Woodland animals have ways of protecting themselves.

HE: p. 3
KK1: pp.121-193
KK2: pp.274-304
PE: p. 39

Theme: Winter

1. Winter is one of the four seasons.
2. There are signs of winter outside.
3. The activities of people and animals are influenced by winter.

KK1: .Seasons pp.13-18
KK2: pp.714-718
PE: p. 31

KEY:

CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
HE-Humane Education
KK1-Kindergarten Keys '70 Ed.
KK2-Kindergarten Keys '78 Ed.
PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIS Beginnings
ST-STEM

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

CONCEPTS:

Theme: Energy/Magnetism

1. The sun is our basic source of energy.	SC1: pp.18-22, 80-87
2. People are searching for new sources of energy.	ST: pp.50-54
3. People are working together to help save energy.	
4. Magnets attract materials made of iron and steel.	
5. Magnets are used in machines to help people.	

Theme: Martin Luther King

1. Dr. King's work was important to many people (birthdate: January 15, 1929).	KK2: pp.651-654

KEY:

CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
HE-Humane Education
KK1-Kindergarten Keys '70 Ed.
KK2-Kindergarten Keys '75 Ed.
PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIS Beginnings
ST-STEM

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RESOURCES:

FIELD TRIPS	PEOPLE
Theme: Woodland Animals	
·UNF nature trails ·Tree Hill ·Ft. Caroline National Memorial ·neighborhood walk ·Museum of Arts & Sciences	·forest ranger ·meteorologist ·taxidermist ·Audubon Society member
Themes: Energy/Magnetism	
·Museum of Arts & Sciences ·Planetarium	·electrician ·astronomer ·JEA Energy Office staff ·architect for energy efficient buildings ·solar energy equipment business person
Theme: Martin Luther King	
	·social service organization member ·Affirmative Action office staff ·Equal Employment office staff

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

SPECIAL EXPERIENCES:

Theme: Woodland Animals

USING A MODEL WOODLAND FOR MATCHING ANIMALS TO THEIR HOMES AND STIMULATING DISCUSSION

Materials:

- pictures of woodland animals
- toy woodland animals
- pictures of woodland animal homes
- hand-made or collected models of woodland animal homes (clay tunnels, straw bird nest, tree branch in can or dirt)
- sand table or dishpan filled with sand or rice
- chart paper and markers

Procedures:

1. Arrange materials in sand table.
2. Child manipulates pictures and/or models of woodland animals by placing them near model homes most suitable.
3. Child creates additional homes using sand or rice in table.
4. Write language experience story about woodland animals.

SPECIAL EXPERIENCES:

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

Theme: Winter

USING WATER EXPERIMENTS TO COMPARE, CLASSIFY, SEQUENCE AND OBSERVE CHANGE

Materials:

- water
- access to stove
- teakettle
- ice cube tray
- access to a freezer
- thermometer
- clear bowl
- quart jars (2)
- child's sweater
- chart paper and marker
- clear glass

Procedures:

1. Boil water in teakettle. Observe steam. Hold glass over steam and observe water collecting on glass. Place thermometer in path of steam, observe and describe what happens. Record the temperature on a chart with a drawing of the thermometer indicating the temperature.
2. Remove teakettle from heat and allow to cool. Pour some of the slightly cooled water into ice cube tray and place in freezer. Pour remaining water into quart jars. Wrap child's sweater around one jar.
3. Later, observe frozen ice cube tray and quart jars. Child feels one jar and then the other and identifies warmest jar. Child touches ice cubes and describes appearance and feel of ice.
4. Place ice cubes and thermometer in bowl; observe and compare thermometer reading with reading from steam.
5. Write language experience story about the effects of heat and cold on water.

SPECIAL EXPERIENCES:

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

Themes: Energy/Magnetism

USING MAGNET EXPERIMENTS FOR CLASSIFYING OBJECTS

Materials:

- magnets
- metal objects (nails, bolts, paper clips)
- non-metal objects (cotton balls, wooden blocks, paper, crayons)
- needle for each child
- small wooden disc for each child
- assorted colored construction paper
- scissors
- paper doll templates (enough to share)
- corks
- tacks
- small construction paper triangles for sails
- pie plate placed on two wooden blocks with space between the blocks
- water
- straight pins
- plastic drinking glass
- piece of cloth

Procedures:

Paper Doll Experiment

1. Trace doll, using template, on a piece of construction paper. Cut out the paper doll.
2. Rub a large bar magnet in one direction against a needle.
3. Stick the magnetized needle through the paper doll and into the wooden disc.
4. Using a magnet, move the paper doll across a table or floor.
5. Provide each child with time to perform this experiment.

SPECIAL EXPERIENCES:

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

Themes: Energy/Magnetism (cont.)

Magnets and Covered Objects Experiment

1. Place several objects on the table or floor and cover them with a piece of cloth.
2. Place a magnet on top of covering and raise magnet.
3. Child checks to see which objects adhere to magnet and which do not.
4. Encourage further experimentation with magnets, objects, coverings and containers.

Magnet Boat Experiment

1. Push five tacks in a row along one side of a cork.
2. Put a pin through a small construction paper triangle and attach cork with the row of tacks on the bottom and sail on top.
3. Put water into pie plate supported on blocks.
4. Place sailboat in water, hold a magnet against underside of pie plate and move sailboat around pie plate.
5. Allow child to perfotm this experiment.

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RECIPES:

Theme: Woodland Animals

GINGERFOX CUPCAKES

1 pkg. (14.5 oz) gingerbread mix
1 1/4 cups lukewarm water
1 egg
lemon glaze (below)
butter or margarine

1. Heat oven to 400°. Grease 18 muffin cups or line with paper baking cups.
2. Prepare commercial gingerbread mix as directed on package. Pour batter into muffin cups, filling each 1/2 full.
3. Bake in 400° oven about 15 minutes or until wooden pick comes out clean.
4. Prepare lemon glaze. Spread on tops of warm cupcakes.
5. Serve with butter.

LEMON GLAZE

1 cup powdered sugar
2 tablespoons milk
1 teaspoon lemon juice

1. Mix all ingredients in bowl until smooth.

RABBIT'S CARROT-CHEESE SPREAD

1/2 cup mayonnaise
2 cups carrots
1 1/2 cups cheese
salt

1. Grate ingredients into bowl.
2. Moisten with mayonnaise.

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RECIPES:

Theme: Woodland Animals (cont.)

RABBIT'S CARROT-CHEESE SPREAD (cont.)

3. Season with salt and use as a sandwich spread or dip for crackers and chips.

Variation:

1. Chopped celery, raisins, or cabbage may be added.

PORCUPINE CASSEROLE

1 lb. ground beef
1/2 cup uncooked brown or white rice
1 egg slightly beaten
3 teaspoons grated onion
1/2 cup tomato sauce or V-8 juice
1 teaspoon salt
2 tablespoons oil
1/4 cup chopped onion
1/4 cup chopped green bell pepper
1 (10 1/2 oz.) can of tomato soup
3/4 cup water
2 tablespoons lemon juice
1 teaspoon dry mustard
1/2 teaspoon salt
1 tablespoon Worchestershire sauce

1. Lightly grease 2 1/2 quart baking dish.
2. Combine and mix lightly: ground beef, rice, egg, grated onion, tomato sauce and 1 teaspoon salt.
3. Shape into balls (about 1 1/2 inch) and put into dish.
4. Heat oil in skillet. Add chopped onion, celery and bell pepper.
5. Saute until vegetables are tender. Reduce heat and add tomato soup, water, lemon juice, dry mustard, salt and Worchestershire sauce. Simmer for 5 minutes.
6. Pour sauce over meatballs. Cover and bake at 350° for 1 1/2 hours.

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RECIPES:

Theme: Woodland Animals (cont.)

PORCUPINE SALADS

6 lettuce leaves
6 canned peach halves
12 maraschino cherries
1 pkg. (3 oz.) cream cheese, softened
12 grapes
slivered almonds

1. Place lettuce leaf on plate and drain peaches well.
2. Cut cherries into small pieces and put into bowl. Stir in cream cheese and mix until blended.
3. Drop teaspoonful of cream cheese mixture onto center of lettuce leaf.
4. Place peach half, cut side down, over mixture on lettuce.
5. Cut grapes into 4 pieces and place around peach half for feet. Use 1 uncut grape for the head of each procupine.
6. Poke slivered almonds into top of each peach half to look like porcupine quills.

Variation:

Prehistoric Stegosaurus: Put slivered almonds in single row on peach to look like rows of bony plates along stegosaurus's spine.

HONEY BEAR PEANUT BUTTER CAKE

1/2 cup butter
1/2 cup brown sugar
1/4 cup honey
1/2 cup peanut butter
2 eggs, beaten
1 teaspoon vanilla
1 1/2 cups whole wheat flour or unbleached white flour
1/2 teaspoon salt
2 teaspoons baking powder
2/3 cup milk

1. Cream butter, sugar and honey.

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RECIPES:

Theme: Woodland Animals (cont.)

HONEY BEAR PEANUT BUTTER CAKE (cont.)

2. Add peanut butter and cream again.
3. Add vanilla and eggs. Mix well.
4. Sift dry ingredients and add to the creamed mixture, alternating with milk and stirring well after each addition.
5. Bake in buttered 8 inch pan at 350^{o} for 50 minutes.

ORANGE BIRD PUNCH

6 eggs
3/4 cup honey
2 cups milk
2 cups orange juice
1/2 teaspoon ground nutmeg

1. Beat eggs until foamy. Add honey.
2. Stir nutmeg into milk and add to orange juice. Heat over low flame until bubbles form around edge. Do not boil.
3. Spoon a little milk into honey-egg mixture and stir.
4. Add rest of milk, stirring all the time.
5. Fill mugs with punch and sprinkle nutmeg on top.

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RECIPES:

Theme: Winter

HOMEMADE FLORIDA SNOW

1 can (6 ounces) frozen orange juice
2 tablespoons honey, warmed
plastic bags

1. Make orange juice, following can directions. Freeze in ice cube tray.
2. When frozen, put cubes into plastic bags and cover with double fold of foil.
3. Hammer until ice is powdery-like snow.
4. Pour warm honey over snow and serve.

WINTER HONEY BRAN MUFFINS

2 cups whole wheat flour
1/2 cup miller's bran
4 1/2 teaspoons baking powder
3/4 teaspoon salt
1/2 cup raisins
2 beaten eggs
1/3 cup vegetable oil
1 1/3 cups milk
1/2 cup honey

1. Measure first five ingredients into 2 quart mixing bowl.
2. Combine and mix together eggs, oil, milk and honey.
3. Add wet ingredients to dry. Stir until mixture is moistened, but lumpy.
4. Spoon into muffin liners and bake at 375° for 20 minutes.

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RECIPES:

Theme: Winter (cont.)

WINTRY DAY SAUSAGE BALLS

3 cups Bisquick
2 cups sharp cheese, grated
1 lb. sausage

1. Mix above ingredients thoroughly by hand.
2. Form into 1 inch balls and place on cookie sheet.
3. Bake at 425° for 10 to 12 minutes until browned. Serve while warm.

Themes: Energy/Magnetism

MAGNETIC CIRCUS CLOWN SALAD

pear halves
lettuce
raisins
maraschino cherries
carrots
cottage cheese

1. Place pear half, cut side down, on lettuce leaf.
2. Use raisins for eyes and maraschino cherry for mouth.
3. Make nose and bow tie of carrot wedges and pile cottage cheese around top for hair.

WARM TOMATO SOUP

7 cans of tomato soup
7 cups of water

1. Follow the directions on the can.
2. Serve in styrofoam cups with crackers.

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RECIPES:

Themes: Energy/Magnetism (cont.)

COOL CARROT COLESLAW

1 medium-sized head of cabbage
3 carrots
3/4 cup small raisins (or dried currants)
mayonnaise

1. Wash and grate the cabbage and carrots. Mix. Add enough mayonnaise to moisten.
2. Put in the small raisins or dried currants and stir well.

Variation:

To make this dish somewhat tart, leave out the raisins or currants, and add 1/4 cup diced sweet pickles and 1 tablespoon pickle juice.

SUNSHINE SANDWICHES

4 slices bread
3 tablespoons peanut butter
2 slices drained crisp bacon
1 tangerine or orange, peeled and sectioned

1. Spread 2 slices of bread with peanut butter.
2. Arrange the tangerine or orange segments equally on top of the peanut butter.
3. Put a slice of bacon on each.
4. Cover with the other slice of bread.
5. Cut each sandwich into quarters and arrange on a dish.

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RECIPES:

Theme: Martin Luther King

KING KRUNCHIES

1 1/4 pound (5 sticks) margarine or butter
1 teaspoon garlic salt
1/2 teaspoon savory salt
1/2 teaspoon celery salt
6 teaspoons Worcestershire sauce
1 box puffed corn cereal
1 box puffed oat cereal
1 box bite-sized toasted rice cereal
1 pound salted peanuts
1 pound can mixed nuts
1 small box pretzel sticks

1. Melt butter in a large roasting pan.
2. Add salts and Worcestershire sauce. Stir well.
3. Add cereals, peanuts, and pretzel sticks. Toss well with a fork.
4. Bake for 1 hour and 30 minutes. Stir every 15 minutes while baking.

FREEDOM FIZZ

2 cups ginger ale
2 cups orange juice
4 large scoops of vanilla ice cream

1. Put each scoop of ice cream into a tall cup or glass.
2. Mix togetner orange juice and ginger ale.
3. Pour over ice cream. Stir. Drink and eat.

January

Themes

Woodland Animals
Winter
Energy/Magnetism
Martin Luther King

RECIPES:

Theme: Martin Luther King (cont.)

BIRTHDAY TREATS

1 cup peanut butter, crunchy or smooth
1/4 cup sifted powdered sugar
1/3 cup honey
1 teaspoon vanilla
1 cup chopped mixed dried fruit
2 cups puffed wheat cereal
candied cherries, if desired

1. Blend together peanut butter, sugar, honey and vanilla.
2. Stir in dried fruit and cereal until evenly distributed.
3. Roll into small balls. Top with candied cherry, if desired.
4. Place on cooky sheet and chill.
5. Store in covered container in cool place.

PARENT NEWSLETTER

Dear Parents,

Here are activities and books related to things we will be studying in January. Pick the ones you find interesting and share them with your child.

January

Theme: Woodland Animals

Activities:

1. Visit the Wild Life Exhibit on the second floor of the Jacksonville Museum of Arts and Sciences.
2. Take a nature walk in the woods and observe animals.
3. Leave nuts outside for squirrels and watch what they do with them.
4. Put out bird seed or make a bird feeder.

Books:

Bailey, Carolyn S. The Little Rabbit Who Wanted Red Wings
Emberley, Ed. Rosebud
Ets, Marie Hall. In The Forest
Fisher, Aileen. We Went Looking
Potter, Beatrix. The Tale Of Peter Rabbit
Tresselt, Alvin. The Mitten

Theme: Winter

Activities:

1. Leave a pan of water outside overnight when temperature goes below freezing. Look at it in the morning. Talk about what happened.
2. Encourage your child to watch the weather report on the news with you. Frequently the weatherman will talk about what to do with plants and pets and what kinds of clothes to wear.
3. Make snow by putting ice in a blender. Let your child make snowballs.
4. Talk about why we need to wear heavy clothes when the weather gets cold. Encourage your child to always check the weather before going outside and to dress appropriately.
5. Keep a thermometer outside your house or apartment. Check the temperature daily with your child.
6. Go for a winter walk with your child and talk about the changes you see outside.

Books:

Fisher, Aileen. Where Does Everyone Go?
Fox, Charles Philip. When Winter Comes
Kumin, Maxine. A Winter Friend
Moncure, Jane Belk. Winter Is Here!
Tresselt, Alvin. White Snow, Bright Snow

Themes: Energy/Magnetism

Activities:

1. List the things in your house that depend on electricity.
2. Talk about different types of energy (solar, wind, etc.) and find pictures in magazines or newspapers.
3. Let your child play with magnets. Think of new ways to use magnets.
4. Hang your child's artwork on the refrigerator with magnetic holders.

Books:

Federico, Helen. The Sunshine Book
Knight, David C. Let's Find Out About Magnets
Muller, Sonia. Magnets
Podendorf, Illa. Magnets
Shapp, Martha. Let's Find Out What Electricity Does

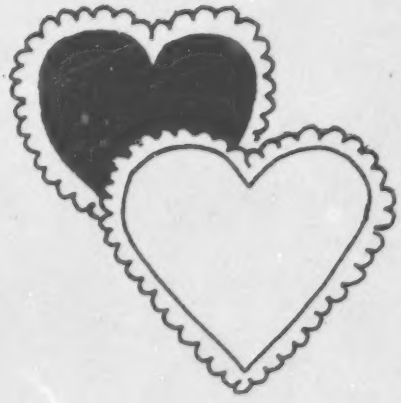
THINKING AHEAD
SKILLS
CONCEPTS
RESOURCES
SPECIAL EXPERIENCES
RECIPES
PARENT NEWSLETTER

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

MONTHLY GUIDE

FOR



FEBRUARY

February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

THINKING AHEAD:

Things to remember:

1. Prepare letters to parents concerning this month's themes and activities.
2. Check dates for special school events.
3. Confirm arrangements for field trips and resource people scheduled for this month and next month.
4. Prepare a class name list for children wanting to share valentines.
5. Remember Abraham Lincoln's birthday on February 12, Susan B. Anthony's on February 15, and George Washington's on February 22.
6. Set up special classroom decorations.

Things to collect:

- study prints/A-V materials
- ingredients and equipment for cooking
- materials and equipment for special experiences

Theme: Transportation

Library

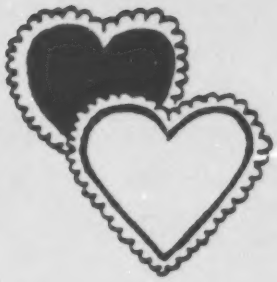
- The Big Book of Real Trains- D. Duenewald
- The Big Book of Real Trucks- E. Cameron
- Big Red Bus- E. & L. Kessler
- Cars and Trucks and Things That Go- R. Scarry
- If I Sailed a Boat- M. Young
- If I Flew a Plane- M. Young
- How Do You Travel?- M. Schlein

Role-Playing Materials

- extra chairs for bus
- toy money
- toy vehicles

Art

- mural materials



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

THINKING AHEAD:

Theme: Brotherhood

Library

·Black Is Beautiful- A. McGovern
·Color Me Brown- L. Giles

Art

·old magazines for people collages

Themes: Washington/Lincoln/Anthony

Library

·Abraham Lincoln- D 'Aulaire
·A Birthday for General Washington- Johnston

Display Materials

·Washington- one dollar bill and quarter
·Lincoln- five dollar bill and penny
·Anthony- silver dollar coin

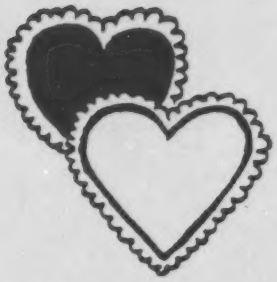
Theme: Dental Health

Library

·The Dentist and Me- Schaleben
·My Dentist- Harlow
·At the Dentist: What Did Christopher See?- S. Ziegler
·A Visit to the Dentist- B. Garn

Role-Playing Materials

·dental equipment
·mirror
·flash light



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

THINKING AHEAD:

Theme: Dental Health (cont.)

Art

- materials for:
  sand casting
  making wax impressions

Science

- models of teeth
- X-rays
- tooth cast

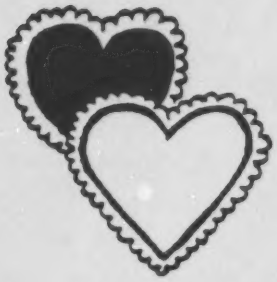
Theme: Valentine's Day

Library

- The Valentine Cat- C. R. Bulla
- Valentine's Day- C. R. Bulla
- Bee My Valentine- M. Cohen

Art

- materials for:
  Valentine bags
  decorations
  cards



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

SKILLS:

Reading

Reinforce Previously Introduced Skills

General Readiness

K.RR.8 Touch Individual Words on a Printed Line
* Follow Left to Right Progression within a Page
* Identify Words having Opposite Meanings
* Reproduce Sound Patterns

Word Analysis

K.WA.4 Discriminate Words Visually
K.WA.5 Recognize Upper Case Letters
K.WA.7 Match Upper and Lower Case Letters

Writing

Reinforce Previously Introduced Skills

Mathematics

Reinforce Previously Introduced Skills

Pre-Operations

K.O.2 Separate Objects, 1-10
* Order by Number

Gross Motor Skills

Reinforce Previously Introduced Skills

* denotes prerequisite skills

February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

CONCEPTS:

Theme: Transportation

1. Transportation means carrying people or goods from one place to another.
2. Transportation is important to everyday life.
3. Transportation vehicles on land, water, in the air and in space have helped people all over the world.

KK1: pp.273-338
KK2: pp.305-365
PE: p. 46

Theme: Brotherhood Month

1. People are more alike than different.
2. People with different ideas can live together and help each other.

KK2: pp.651-654

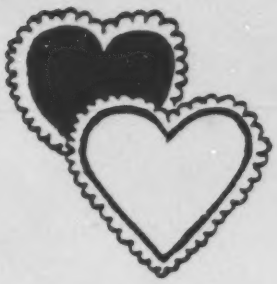
KK2: pp.651-654

Themes: Washington/Lincoln/Anthony

1. George Washington was the first president of the United States (birthdate: February 22, 1732).
2. Abraham Lincoln was a president of the United States (birthdate: February 12, 1809).

KK1: pp.355-359
377-383
KK2: pp.525-528

KEY:
CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
HE-Humane Education
KK1-Kindergarten Keys '70 Ed.
KK2-Kindergarten Keys '75 Ed.
PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIS Beginnings
ST-STEM



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

CONCEPTS:

Theme: Washington/Lincoln/Anthony (cont.)

3. Susan B. Anthony helped women gain the right to vote (birthdate: February 15, 1820).
4. People such as Washington, Lincoln, and Anthony become successful because they work hard, learn from their mistakes, and keep trying.

Theme: Dental Health

1. We have two sets of teeth, baby teeth and permanent teeth.
2. Brushing our teeth helps to keep them clean and healthy.
3. Eating the right kinds of foods helps to keep our teeth healthy.
4. The dentist helps to keep our teeth healthy.

FEC: Kit

Theme: Valentine's Day

1. Valentine's Day is a day to show love and friendship to others.

KK1: Holidays pp.46-50
KK2: pp.702-704

KEY:
CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
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KK1-Kindergarten Keys '70 Ed.
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PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIS Beginnings
ST-STEM

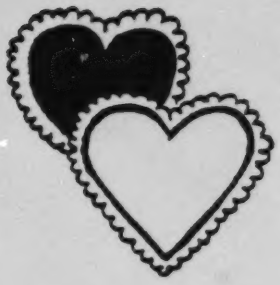
February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RESOURCES:

FIELD TRIPS	PEOPLE
Theme: Transportation	
·airport ·train station ·bus station ·harbor/marina ·city police helicopter unit ·city fireboat ·ferry	·pilot/flight instructor/flight attendant ·railroad employee ·bus driver ·taxi driver/chauffeur ·truck driver ·hot air balloonist ·parachutist ·ship/shipyard employee ·military service personnel
Theme: Brotherhood Month	
	·people of various cultural backgrounds ·foreign exchange student ·multi-cultural artist/author/ entertainer
Theme: Dental Health	
·dentist's office ·dental laboratory ·dental school ·Museum of Arts & Sciences	·dentist/pedodontist(children's dentist) ·dental hygienist/assistant



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

SPECIAL EXPERIENCES:

Theme: Transportation

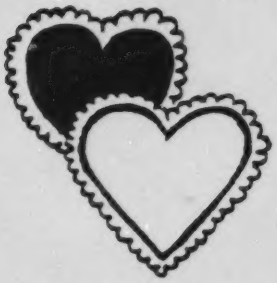
CONSTRUCTING SIMPLE CARS TO DEVELOP FINE MOTOR SKILLS

Materials:

- blocks of wood (various sizes)
- saw
- hammer
- nails
- vise
- small wooden circles
- toy wheels
- paint (optional)
- paintbrushes (optional)

Procedures:

1. Discuss safety rules for handling tools.
2. Assist child with construction of car using the following design:
   a. large block - body of car
   b. small block - roof of car
   c. wooden circles or toy wheels (nailed onto body of car)
3. Child paints car if desired.
4. Allow child to use car in block center or at sand table.



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

SPECIAL EXPERIENCES:

Theme: Dental Health

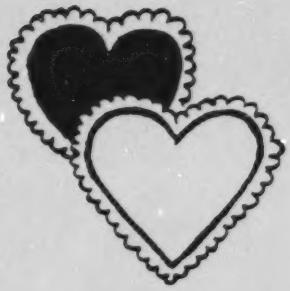
USING ROLE PLAYING WITH DENTAL MATERIALS TO SEQUENCE EVENTS AND FOLLOW DIRECTIONS

Materials:

- tongue depressors
- dental x-rays
- toothbrushes
- toothpaste
- dental floss
- mirrors
- plastic model of teeth
- paper cups
- large chair with arms
- plastic bib
- small dishpan
- plaque disclosing tablets
- study prints
- a book about visiting a dentist's office
- chart paper and marker

Procedures:

1. Read and discuss story about dentist's office.
2. Use study prints, plastic model of teeth, toothbrush and dental floss to demonstrate proper care of teeth.
3. Allow child to dramatize a visit to the dentist's office. Assist child in learning how to correctly use plaque disclosure tablets, toothbrush and dental floss.
4. This activity can be extended into housekeeping center and used to encourage good dental habits at home including selection of foods which build healthy teeth and gums.
5. Write language experience story about dental health.



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Transportation

SAILBOAT SALAD

cucumbers
cottage cheese
crackers
chopped lettuce

1. Cut cucumbers in half, lengthwise, scoop out, and fill with cottage cheese.
2. Hoist sails of crackers mounted on toothpicks.
3. Set the filled cucumbers on seas of chopped lettuce.

HEARTY WALKING SALAD

bologna slices
pickles or sticks of cheese
cabbage leaves

1. Wrap a slice of bologna around a pickle or a stick of cheese.
2. Wrap the bologna with a tender cabbage leaf and fasten with a wooden pick.

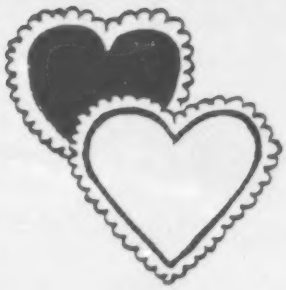
BANANA WHEELS

firm bananas
1/4 cup cream
2 tablespoons honey
wheat germ or graham cracker crumbs

1. Slice bananas.
2. Put toothpick in each slice and dip into mixture of cream and honey.
3. Dip in toasted wheat germ or graham cracker crumbs.

Variation:

Dip banana slices in lemon juice instead of cream and honey.



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Transportation (cont.)

TUNA TREASURE BOATS

1 can tuna
1/4 cup pickle relish
1/4 cup mayonnaise
4 unsliced hot dog buns
2 square slices of American cheese
pretzel sticks

1. Mix tuna, pickle relish and mayonnaise.
2. Hollow out center of buns.
3. Spoon tuna filling into hollow of buns.
4. Cut cheese diagonally, then fit each triangle of cheese on pretzel stick to make sail.
5. Stick sail into tuna-filled boats.

PINWHEELS

1/3 cup peanut butter
1/4 cup honey
1 tablespoon orange juice
1/2 to 3/4 cup nonfat dry milk powder
peanut butter for spreading

1. Blend together 1/3 cup peanut butter, honey and orange juice.
2. Mix in milk powder, adding more if dough is too sticky.
3. Divide dough in half. On wax paper, roll each half into an oblong about 1/4 inch thick. Spread with extra peanut butter.
4. Roll up from longest side.
5. Chill and slice 1/4 inch thick.
6. Store pinwheels in covered container in cool place.

February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Transportation (cont.)

WALKING BANANA SALAD

1 banana
mayonnaise
1/4 cup chopped peanuts
2 wooden sticks

1. Peel banana, and cut in half crosswise.
2. Put wooden stick in flat end of each half.
3. Spread with mayonnaise.
4. Roll in chopped nuts.

Theme: Brotherhood Month

USA HAM AND EGG SPREAD

bread or crackers
1/2 cup cooked ground ham or chopped ham
1 hard cooked egg, chopped
1/4 cup mayonnaise
1 teaspoon mustard

1. Combine ham, egg, mayonnaise and mustard in a large bowl and mix until well-blended.
2. Serve with bread or crackers.

TROPICAL PINEAPPLE-BANANA DRINK

1/3 cup honey
1 cup pineapple juice
1 cup milk
1/2 banana, sliced

1. Pour everything into a blender.
2. Turn on high speed and blend until smooth.

February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Brotherhood Month (cont.)

VOLCANO ISLAND SALAD

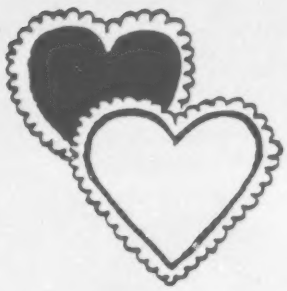
1 medium head lettuce
4 strawberries
1 pound fully cooked smoked ham
1 pound provolone or Cheddar cheese
1/2 cantaloupe
Lava Dressing

1. Cut core from the lettuce and rinse leaves under running cold water. Save 8 nice leaves (you'll use them later). Tear remaining lettuce into bite-sized pieces and set aside to dry.
2. Wash strawberries (do not remove stems) and set aside to dry.
3. Cut the ham and the cheese each into 16 to 20 strips about 4 inches long and 1/2 inch wide.
4. Cut 1/2 cantaloupe into 8 wedges. Scoop out the seeds. Pare the wedges and cut each crosswise in half.
5. Place 2 lettuce leaves in each salad bowl. Mound the lettuce chunks in a pyramid shape on the leaves.
6. Place 4 or 5 strips of ham and 4 or 5 strips of cheese around each lettuce mound to look like the sides of a volcano. Arrange 4 cantaloupe pieces around each mound.
7. Prepare Lava Dressing.
8. Top each salad with a spoonful of Lava Dressing and a strawberry.

LAVA DRESSING

1/3 cup mayonnaise or salad dressing
2 tablespoons chili sauce
1/8 teaspoon oregano leaves

1. Mix all ingredients in bowl with fork.
2. Top each Volcano Island Salad with a spoonful of dressing and a strawberry.



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Brotherhood Month (cont.)

POLYNESIAN COCONUT BREAD

3 cups whole wheat flour
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup honey
1/4 cup brown sugar
1 egg, beaten
1 1/4 cups milk
1 teaspoon vanilla
1 cup shredded coconut*

1. Sift dry ingredients together.
2. Mix egg, milk, honey, sugar and vanilla. Stir into dry ingredients.
3. Fold in coconut.
4. Pour into greased loaf pan.
5. Bake at 350^{o} one hour.
6. Serve toasted with butter.

*Use fresh coconut. Break open and taste milk inside, then grate for bread.

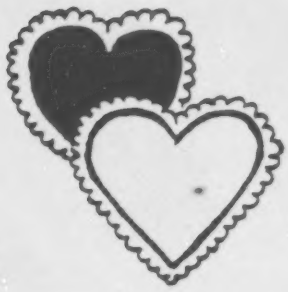
AFRICAN COAST CHICKEN SALAD

2 cups cooked chicken, cubed
2 cans mandarin oranges
1/4 cup seedless grapes
1/4 cup salted almonds, chopped
1 banana, sliced
1/2 cup mayonnaise
1 can pineapple rings

1. Combine orange sections, grapes, almonds, bananas and chicken in a bowl.
2. Add mayonnaise and mix well.
3. Serve on pineapple ring.

Variation:

Cut 1/2 pound sharp cheddar cheese into small cubes. Mix with fruit and chicken, adding extra mayonnaise.



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Brotherhood Month (cont.)

MEXICAN TORTILLAS

1 cup boiling water
1 cup yellow or white cornmeal
1/2 teaspoon salt
2-2 1/2 cups whole wheat flour

1. Pour boiling water over the cornmeal and let sit 10 minutes or more.
2. Mix salt and flour. Add enough flour to cornmeal to make kneadable dough.
3. Knead 5 to 10 minutes and let sit 5 minutes.
4. Pinch off a piece of dough the size of a golf ball. Roll out on floured board to about 4 inches in diameter.
5. Cook on unoiled hot griddle or skillet approximately 2 minutes on each side.

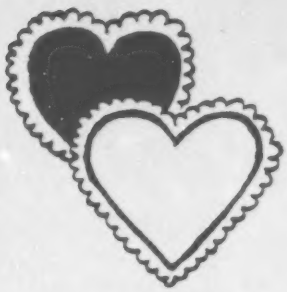
MEXICAN TOSTADOS

salad oil for frying
10 tortillas
1 cup grated cheddar cheese

1. In medium skillet, fry each tortilla in 3/4 inch hot oil for 1 minute on each side. Drain and cool.
2. Sprinkle with cheese and put under broiler until bubbly.

MEXICAN TACOS

1/4 head lettuce, shredded
1 large tomato, chopped
1 cup cheddar cheese, shredded
1 pound ground beef
3 tablespoons instant minced onion or 1/2 cup chopped onion
1 can (15 oz.) tomato sauce
1 teaspoon garlic salt
1 teaspoon chili powder
dash of pepper
1 package (5 oz.) taco shells (10 shells)
bottled taco sauce



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Brotherhood Month (cont.)

MEXICAN TACOS (cont.)

1. Place lettuce, tomato and cheese in separate small bowls.
2. Brown ground beef over medium-high heat, about 10 minutes. Spoon out fat.
3. Stir onion, tomato sauce, garlic salt, chili powder and pepper into beef. Simmer, uncovered, over low heat 15 minutes, stirring occasionally.
4. Heat taco shells as directed on package. Place on platter.
5. Pour ground beef mixture into large bow.
6. Each child makes his own taco combination by filling a shell with ingredients from bowls.
7. Season with taco sauce.

MEXICAN TOMATO BROTH

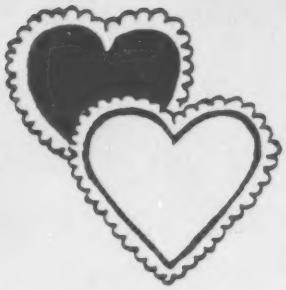
1 can (13 3/4 oz). beef broth
1 cup seasoned tomato juice
1/4 teaspoon salt
1/8 teaspoon chili powder
1/8 teaspoon oregano or thyme
corn chips or saltine crackers

1. Mix ingredients in saucepan.
2. Simmer 5 minutes.
3. Serve with corn chips or saltine crackers.

MEXICAN CHILI

1 pound ground beef
1 can (15 1/2 oz.) chili beans or kidney beans
1 can (10 3/4 oz.) condensed tomato soup
1/4 teaspoon chili powder
1/4 teaspoon onion salt
dash of red pepper sauce

1. Crumble ground beef into skillet and brown, about 10 minutes. Spoon out extra fat.



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
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RECIPES:

Theme: Brotherhood Month (cont.)

MEXICAN CHILI (cont.)

2. Stir in all other ingredients.
3. Cover and cook 20 minutes. Uncover and cook 5 to 10 minutes, stirring occasionally.

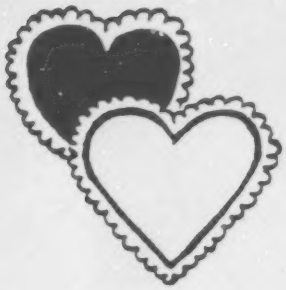
SCOTTISH OATMEAL MUFFINS

1 cup quick-cooking oats
1 cup sour milk or buttermilk
1 egg
1/2 cup brown sugar
1/2 cup melted shortening or salad oil
1 cup flour
1/2 teaspoon salt
1 teaspoon baking powder
1/2 teaspoon soda

1. Soak oats in milk about 10 minutes.
2. Add egg and beat well.
3. Add sugar and mix.
4. Add cooled shortening or oil.
5. Add flour sifted with salt, baking powder and soda.
6. Bake in greased muffin tins at 375° for 20-30 minutes.

GAZPACHO
(Andalusian Spanish Soup)

2 large tomatoes, peeled
1 large cucumber, pared
1 medium onion
1 medium green pepper
1 pimiento, drained
2 cans (12 oz. size) tomato juice
1/3 cup olive oil
1/3 cup red-wine vinegar
1/4 teaspoon liquid hotpepper seasoning
1 1/2 teaspoons salt
1/8 teaspoon coarsely ground black pepper
2 cloves garlic, split
1/2 cup packaged croutons
1/4 cup chopped chives



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Brotherhood Month (cont.)

GAZPACHO
(Andalusian Spanish Soup cont.)

1. In electric blender, combine 1 tomato, 1/2 cucumber, 1/2 onion, 1/4 green pepper, pimiento, and 1/2 cup tomato juice. Blend, covered, at high speed, 30 seconds, to puree the vegetables.
2. In a large bowl, mix pureed vegetables with the remaining tomato juice, 1/4 cup olive oil, vinegar, hot-pepper seasoning, salt and pepper.
3. Refrigerate mixture, covered, until well chilled (approximately 2 hours).
4. Meanwhile, rub inside of skillet with garlic; reserve garlic. Add rest of oil, heat. Saute the croutons until they are browned; set aside.
5. Chop remaining tomato, cucumber, onion, and pepper. Place in separate bowls, along with separate bowls of croutons and chopped chives. Serve as accompaniments.
6. Just before serving time, crush the reserved garlic; then add to the chilled soup, mixing well. Serve in chilled bowls.

ITALIAN QUICK PIZZAS

canned pizza sauce
assorted grated cheeses
English muffins, halved

1. Put ingredients into bowls.
2. Lightly toast English muffins.
3. Let each child assemble his own pizza by spreading a muffin half with sauce and sprinkling cheese on top.
4. Arrange on cookie sheet and broil until cheese bubbles.

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Themes

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RECIPES:

Theme: Brotherhood Month (cont.)

ITALIAN FINGER PIZZAS

1 can refrigerated biscuits
1 can pizza sauce
oregano
assorted pizza toppings:
grated cheeses, vegetables
and cooked meats

1. Pat and push the biscuits into fat circles about 4 inches across.
2. Put about 1 tablespoon pizza sauce on each.
3. Add pizza toppings.
4. Follow the directions on the package for baking the biscuits and bake until pizzas are golden brown.

SCANDINAVIAN CABBAGE

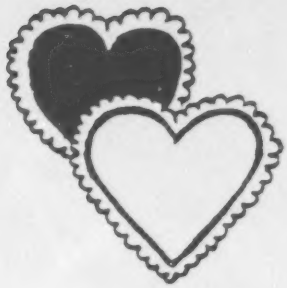
2 quarts (2 lbs) coarsely shredded green cabbage
3 cups boiling water
1 cup dairy sour cream
1 teaspoon caraway seed
1 1/2 teaspoons salt
1/4 teaspoon pepper

1. Cook cabbage in boiling water, covered, 6 to 8 minutes or until tender but still slightly crisp. Drain very well.
2. In top of double boiler, toss cabbage with rest of ingredients. Cook, covered over boiling water, 15 minutes (cabbage will still be slightly crisp).

INDIA BHAPADOI

2 12-ounce cans evaporated milk
1 8-ounce carton plain yogurt
3/4 cup sugar
1/2 teaspoon cardamon, nutmeg or cinnamon
unsalted almonds or other nuts
raisins

1. Heat oven to 350^{o}.
2. Beat yogurt, milk and sugar.



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
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Valentine's Day

RECIPES:

Theme: Brotherhood Month (cont.)

INDIA BHAPADOI (cont.)

3. Pour into casserole dish. Bake uncovered for 30-35 minutes.
4. Remove from oven. Sprinkle with ground cardamon, cinnamon or nutmeg. Then sprinkle generously with nuts and raisins. Put in refrigerator for 2-3 hours.

SOUTH INDIA CHUTNEY

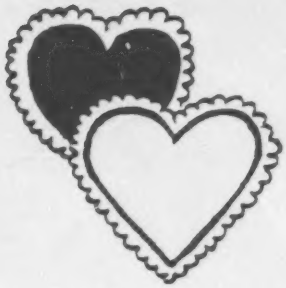
1 1/2 cups finely chopped onion
2 tablespoons grated radish
1/3 cup finely chopped green pepper
1/2 teaspoon salt
1/8 teaspoon ginger
1 tablespoon lemon juice
1/2 cup flaked coconut

1. Combine all ingredients, tossing to mix well.
2. Serve with meat dishes or any curry.

JAPANESE TEA

5 cups boiling water
1/4 cup green Japanese tea

1. Rinse teapot with 1 cup boiling water. Place tea in pot; add 2 cups boiling water.
2. Let stand 1 minute. Strain tea immediately into 4 cups. Tea will become bitter if steeped.
3. Add remaining 2 cups boiling water to same leaves. (Leaves may be used several times). Repeat Step 2.



February

Themes

Transportation
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Washington/Lincoln/Anthony
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RECIPES:

Theme: Brotherhood Month (cont.)

JAPANESE SALAD

1 cucumber or 1 zucchini
1/2 cup vinegar
1/8 teaspoon salt
1/2 cup sugar or 1/4 cup honey
1 teaspoon soy sauce

1. Wash vegetables and slice very thin.
2. Mix other ingredients in bowl and add raw vegetables.
3. Marinate for 10 minutes, stir and serve.

Themes: Washington/Lincoln/Anthony

WASHINGTON CHERRY FRAPPE

2 bananas
frozen or fresh cherries
ice cubes
brewers yeast
wheat germ
unsweetened coconut
fruit juice

1. Place bananas, cherries, ice cubes, brewers yeast, wheat germ and coconut in a blender and blend.
2. Add a small amount of fruit juice and continue to blend until smooth.

Variation:

Yogurt can be added for additional nutritional value.

LINCOLN CABIN TOAST

1/4 cup sugar
2 teaspoons cinnamon
2 slices whole wheat bread
soft butter or margarine

1. Mix sugar and cinnamon.

February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Washington/Lincoln/Anthony (cont.)

LINCOLN CABIN TOAST (cont.)

2. Toast 2 slices bread. Spread with soft butter. Sprinkle with sugar-cinnamon mixture.
3. Cut each slice of toast into 4 strips. Put together on plate like stacked logs to make walls of log cabin. Start from top and eat the logs.

WIN-THE-VOTE ANTHONY VEGETABLES AND DIP

fresh vegetables: carrots, celery
radishes, cauliflower, broccoli
turnips, cucumbers, zucchini, etc.

16 ounces plain yogurt
1 package dry buttermilk
dressing mix

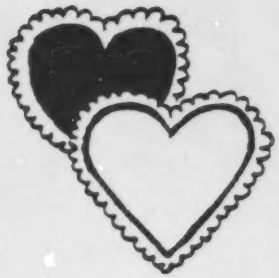
1. Wash the vegetables thoroughly.
2. Dry the vegetables and cut into finger-food size.
3. Arrange attractively on trays or plates.
4. Blend yogurt and dressing mix in bowl.
5. Spoon out the dip into small serving bowls.
6. Children may want to arrange vegetables to form people or other figures.

Theme: Dental Health

LOOSE TOOTH MINI-KABOBS

1 orange
assorted fresh fruits
bologna
cheese

stuffed olives
cherry tomatoes
pickle slices



February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Dental Health (cont.)

LOOSE TOOTH MINI-KABOBS (cont.)

1. Cut the fruit, bologna, and cheese into bite-size chunks.
2. Allow the children to make the mini-kabobs by choosing an assortment of items and arranging them on skewers or wooden picks.
3. Cut a thin slice from the stem end of an orange (so it won't roll around) and place the orange cut side down on a small plate. Poke the mini-kabobs into the orange and serve.

HAPPY ORANGE SMILES

oranges

1. Cut whole oranges in half vertically (stem to stem); cut each half into thirds.
2. Separate ends of sections, fruit from skin, for about 1/4 inch, leaving the rest of the skin intact, to form a smile.

HEALTHY TEETH CRUNCHY WALDORF SALAD

lettuce leaves
3/4 cup diced celery
1 cup apples-peeled, cored and diced
1 grapefruit-peeled and sectioned
2 tangerines-peeled and sectioned
5 tablespoons walnuts
1/2 cup mayonnaise

1. Wash and dry enough lettuce leaves to line a salad bowl.
2. Cut the grapefruit into small pieces.
3. In a bowl mix together celery, grapefruit, apples, tangerine segments, walnuts, and mayonnaise.
4. When thoroughly mixed, place on the bed of lettuce.
5. Chill in refrigerator until ready to use.

February

Themes

Transportation
Brotherhood Month
Washington/Lincoln/Anthony
Dental Health
Valentine's Day

RECIPES:

Theme: Valentine's Day

HEART BEET SALAD

pickled beet slices, chilled
lettuce

1. Cut cold pickled beet slices into heart shapes.
2. Arrange on lettuce and serve.

VALENTINE RED PUNCH

4 cups orange juice
2 cups pineapple juice
1 cup sliced strawberries
crushed ice

1. Put fruit and juices into mixing bowl or pitcher. Stir with mixing spoon.
2. Pour strawberry mixture into glasses half filled with ice and serve.

VALENTINE HEART SANDWICHES

1/3 cup chopped dates
1/3 cup peanut butter
2 tablespoons fresh orange juice
8 whole wheat bread slices

1. Combine ingredients and blend well.
2. Cut whole wheat bread slices with heart-shaped cookie cutter and spread with filling.

PARENT NEWSLETTER

Dear Parents,

Here are activities and books related to things we will be studying in February. Pick the ones you find interesting and share them with your child.

Theme: Transportation

Activities:
1. Take your child for a ride on a city bus. Talk about what you see.
2. Visit an airport to observe planes taking off and landing.
3. Take a ride on the Mayport ferry and discuss the different boats you see.
4. Look for and talk about all the forms of transportation you see while riding in the car.

Books:
Brown, Margaret Wise. Two Little Trains
Flack, Marjorie. Boats On The River
Gramatky, Hardie. Little Toot
Kessler, Ethel and Leonard. The Big Red Bus
Scarry, Richard. Hop Aboard! Here We Go!

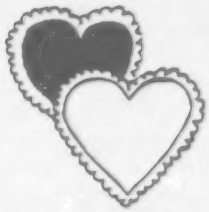
Themes: Brotherhood / Valentine's Day

Activities:
1. Look through magazines or newspapers and talk about how people are the same and/or different. Encourage your child to think about how people look, act, feel, etc.
2. Talk about showing love and friendship.
3. Help your child make Valentines.

Books:
Anglund, Joan Walsh. A Friend Is Someone Who Likes You
Anglund, Joan Walsh. Love Is A Special Way Of Feeling
Bianco, Pamela. Valentine Party
Krahn, Fernando. Little Love Story

Themes: George Washington/Abraham Lincoln/Susan B. Anthony

Activities:
1. Sing patriotic songs together ("America," "My Country 'Tis of Thee,' "Star Spangled Banner," etc.).
2. Talk about our country and how lucky we are to live in America.
3. Talk about the famous people whose pictures are on coins and paper money.
4. Look for store advertisements showing Washington and Lincoln.
5. Cook something special for a famous person's birthday.



February

Books:
Aliki. George And The Cherry Tree
Martin, Patricia Miles. Abraham Lincoln

Theme: Dental Health

Activities:
1. Make a schedule for brushing teeth after meals and before bedtime.
2. Encourage your child to eat healthy snacks, such as fruits and vegetables.
3. Talk about what sugar and sweets do to teeth.
4. Explain to your child that it is important to keep baby teeth healthy because problems could affect the health of his/her gums and permanent teeth. Emphasize to your child the importance of regular visits to the dentist for checkups.
5. Count the teeth in your child's mouth and in your mouth. Let your child see what your teeth look like.
6. Do an experiment to show the effects of soft drinks on teeth. Put a baby tooth in a glass of cola for several days and watch what happens to it.
7. Don't forget the tooth fairy!

Books:
Ricketts, Michael, illus. Teeth
Rockwell, Harlow. My Dentist
Schaleben-Lewis, Joy. The Dentist and Me
Showers, Paul. How Many Teeth?
Ziegler, Sandra . At the Dentist: What Did Christopher See?

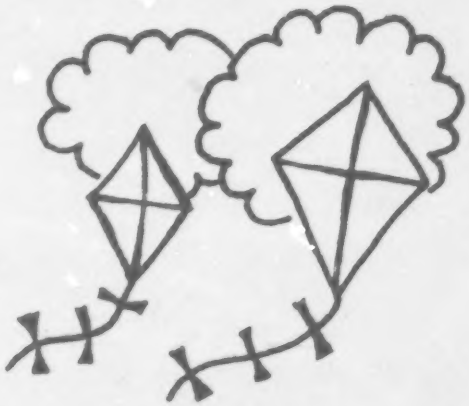
THINKING AHEAD
SKILLS
CONCEPTS
RESOURCES
SPECIAL EXPERIENCES
RECIPES
PARENT NEWSLETTER

Themes

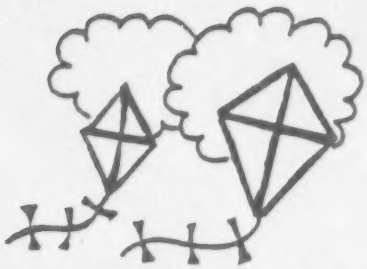
Zoo Animals
Plants
St. Patrick's Day

MONTHLY GUIDE

FOR



MARCH



March

Themes

Zoo Animals
Plants
St. Patrick's Day

THINKING AHEAD:

Things to remember:

1. Prepare letters to parents concerning this month's themes and activities.
2. Check dates for special school events.
3. Confirm arrangements for field trips and resource people scheduled for this month and next month.
4. Prepare report cards.
5. Celebrate St. Patrick's Day on March 17.
6. Set up special classroom decorations.

Things to collect:

- study prints/A-V materials
- ingredients and equipment for cooking
- materials and equipment for special experiences

Theme: Zoo Animals

Library

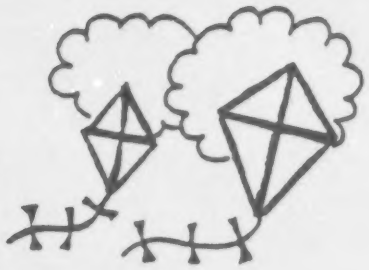
- Zoo Babies- W. Bridges
- Lost in the Zoo- C. Greene
- Animals In the Zoo- T. Rojankousky
- Heavy Is a Hippopotamus- M. Schelin
- The Lion Twins- E. Stewart
- Bears- R. Krauss
- Henry Explores the Jungle- M. Taylor

Manipulatives

- toy animals
- twigs/branches
- fences
- toy people

Art

- materials for:
  mobile
  mural
  sculptures
  animal templates



March

Themes

Zoo Animals
Plants
St. Patrick's Day

THINKING AHEAD:

Theme: Plants

Library

·My Flower Book- D. Landis
·A Seed is a Promise- C. Merrill
·Seeds and More Seeds- M. Selsam
·The Plant Sitter- G. Zion
·True Book of Plants We Know- O. Miner
·Plants Give Us Many Kinds of Food- J. Moncure

Art

·materials for making flowers

Theme: St. Patrick's Day

Library

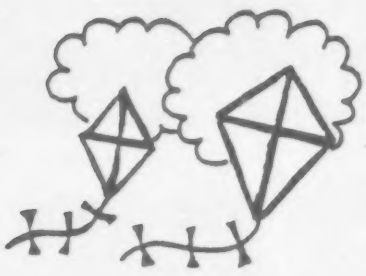
·Shamrocks, Harps & Shillelagh- E. Barth
·St. Patrick's Day- M. Cantwell

Science

·prism

Art

·materials for decorations



March

Themes

Zoo Animals
Plants
St. Patrick's Day

SKILLS:

Reading

Reinforce Previously Introduced Skills

General Readiness

K.RR.4 Revisualize Words
* Follow Left to Right Progression within Page, i.e., Return Sweep

Comprehension

* Make Predictions through Pictures/Listening

Writing

Reinforce Previously Introduced Skills

Mathematics

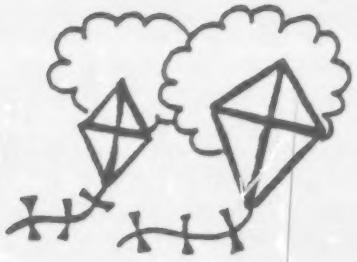
Reinforce Previously Introduced Skills

Gross Motor Skills

Reinforce Previously Introduced Skills

* Jump Rope

* denotes prerequisite skills



March

Themes

Zoo Animals
Plants
St. Patrick's Day

CONCEPTS:

Theme: Zoo Animals

1. Living and non-living things can be distinguished.	HE: p. 3 KK1: pp.401-547
2. Some animals live in the zoo.	KK2: pp.367-509
3. Veterinarians help sick and injured animals.	PE: p.51 SC1: pp.88-106
4. Animals eat plants, animals or both plants and animals.	SC2: p.82 ST: pp.83-84
5. Animals have ways of protecting themselves.	

Theme: Plants

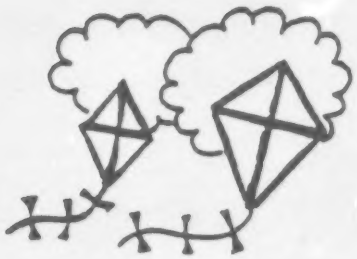
1. Plants and animals have different characteristics.	KK2: pp.179-202 SC1: pp.88-106
2. Plants have several parts.	SC2: pp.64-77
3. Plants need water, sun, air and food.	ST: pp.85-87
4. People and animals need plants to help make air better to breathe.	

Theme: St. Patrick's Day

1. St. Patrick's Day has its own origin and customs.	KK2: pp.705-706

KEY:

CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
HE-Humane Education
KK1-Kindergarten Keys '70 Ed.
KK2-Kindergarten Keys '75 Ed.
PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIS Beginnings
ST-STEM



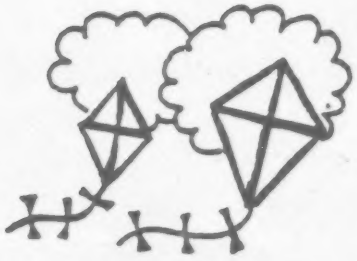
March

Themes

Zoo Animals
Plants
St. Patrick's Day

RESOURCES:

FIELD TRIPS	PEOPLE
Theme: Zoo Animals	
·zoo	·zoo personnel/zoologist ·veterinarian ·animal trainer
Theme: Plants	
·UNF nature trails ·Tree Hill ·Ft. Caroline National Memorial ·plant nursery ·florist shop ·neighborhood walk ·Westside Skills Center ·nature walk on school campus	·forest ranger ·4-H Club agent ·Department of Agriculture staff ·tree surgeon ·horticulturist ·florist ·Environmental Services staff



March

SPECIAL EXPERIENCES:

Themes

Zoo Animals
Plants
St. Patrick's Day

Theme: Zoo Animals

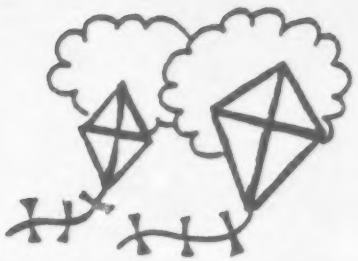
USING ANIMAL MODELS FOR CLASSIFYING AND ENHANCING FINE MOTOR SKILLS

Materials:

- homemade playdough or clay
- paint
- paintbrushes
- drinking straws, popsicle sticks, coffee stirrers or wooden clothespins
- small boxes suitable for cages
- glue
- scissors
- pictures or models of zoo animals
- hay, straw, wood shavings
- small laminated pictures of raw meats and fish
- thimbles for feeding and watering pails
- nonperishable models of foods (hay, grass, leaves, bark, bananas, carrots, potatoes, apples, etc.)

Procedures:

1. Using pictures or models of zoo animals for reference, child makes zoo animals with playdough and paint.
2. Child builds cages and pens for animals with small boxes, drinking straws, popsicle sticks, coffee stirrers or wooden clothespins.
3. Allow child to dramatize care and feeding of animals using suitable props.



March

SPECIAL EXPERIENCES:

Themes

Zoo Animals
Plants
St. Patrick's Day

Theme: Plants

USING PLANTS FOR OBSERVATION, CLASSIFICATION AND FOLLOWING DIRECTIONS

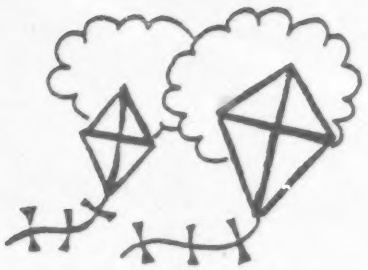
Materials:

- deep container
- food coloring
- celery
- water
- clear plastic cups
- plant pots (milk cartons, babyfood jars, styrofoam cups, small plastic pots)
- rocks
- potting soil
- vermiculite
- fertilizer/plant food
- spoons, scoops
- watering can and mister/sprayer
- sponges
- assorted seeds
- plastic trays

Procedures:

Celery Experiment

1. Color water with food coloring and pour into deep clear container.
2. Place stalk of celery in colored water and allow child to observe circulation of color through celery.
3. Provide magnifying glasses for observation.
4. Write an experience story about the celery experiment.



March

Themes

Zoo Animals
Plants
St. Patrick's Day

SPECIAL EXPERIENCES:

Theme: Plants (cont.)

Planting Seeds

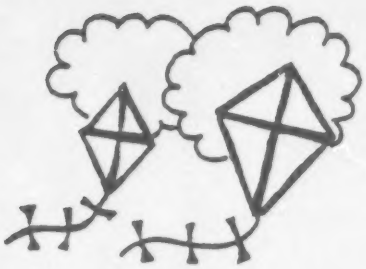
1. Assist child in mixing potting soil, vermiculite and fertilizer to make a potting soil mixture.
2. Child places rocks in bottom of pot, fills it with potting soil mixture, chooses a type of seed and plants seeds in prepared pot.
3. Label pot with child's name and name of plant.
4. Place in suitable location and have child water plant.

Sprouting Experiments

1. Place sponges on plastic trays.
2. Child dampens sponge and covers with rye grass seeds.
3. Provide magnifying glasses for close examination of sprouting process.
4. Allow child to dampen sponge each day.

Cuttings Experiments

1. Ask each child to bring a small fresh cutting from home or provide cuttings.
2. Discuss process of rooting plants from seeds and from parts of plants (cuttings).
3. Child places cutting in clear plastic cup filled with water and observes growth of root system.
4. Child transfers the rooted cutting to soil.



March

Themes

Zoo Animals
Plants
St. Patrick's Day

RECIPES:

Theme: Zoo Animals

ZOO ANIMAL SANDWICHES

1 pkg. (3 oz.) cream cheese, softened
1/4 cup orange marmalade
6 white bread slices
6 whole wheat bread slices
3 tablespoons soft butter or margarine

1. In small bowl, combine cheese and marmalade. Mix well.
2. Trim crusts from bread. With animal-shape cookie cutters, cut out center of 3 white bread slices and 3 whole wheat bread slices. Set aside.
3. Spread remaining whole bread slices with butter, then with cheese mixture.
4. Top with cutout bread slice and fit in animal cutout of contrasting color bread.

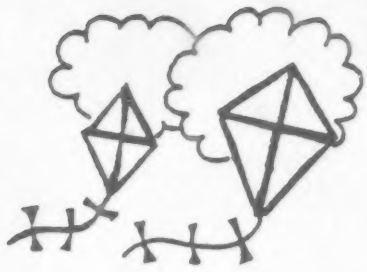
Variation:

Honey and peanut butter is a perfect filling for bear sandwiches.

ELEPHANT HEAD SALAD

sliced beets
nuts
carrot curls
celery sticks
lettuce leaf

1. A large beet slice makes the head.
2. Use nuts for eyes.
3. Use carrot curl for the trunk and two celery sticks for tusks.
4. Two smaller beet slices make ears.
5. Arrange on lettuce leaf and eat.



March

Themes

Zoo Animals
Plants
St. Patrick's Day

RECIPES:

Theme: Zoo Animals (cont.)

ZOO KEEPER PEANUT BUTTER CUSTARD

1/2 cup crunchy-style peanut butter
1 pkg. (2 1/4 oz.) custard-flavored dessert mix
2 cups milk

1. In medium saucepan, combine peanut butter and dessert mix.
2. Gradually add milk, stirring until smooth.
3. Cook over medium heat, stirring constantly until mixture comes to full boil.
4. Pour into bowl and let stand 2 minutes.
5. Refrigerate until well chilled.

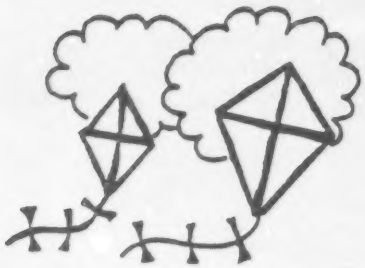
SCULPTURED ZOO ANIMAL PANCAKES

2 cups sifted flour
1 teaspoon baking powder
1 teaspoon salt
1/4 cup sugar
1/4 cup melted butter or margarine
1 egg, slightly beaten
1 cup milk
syrup, honey or applesauce

1. Measure and sift dry ingredients.
2. Add melted butter or margarine and beat until well mixed.
3. Beat egg with milk. Blend with other ingredients.
4. To form animal designs, pour batter for round pancakes into hot frying pan and add small amounts of batter for ears, tail, feet, etc. with spoon.
5. Serve hot with butter and syrup, honey or applesauce.

Variation:

1. Using ladle or small pitcher, form letters when pouring batter



March

Themes

Zoo Animals
Plants
St. Patrick's Day

RECIPES:

Theme: Zoo Animals (cont.)

SCULPTURED ZOO ANIMAL PANCAKES (cont.)

Variations:

1. into pan (flip again after cooking so letter is right side up).
2. Pour batter inside greased cookie cutter to make shapes.

APE'S NUTTY APRICOTS

8 3/4 ounce can apricots (about 1 cup with juice)
1/4 cup peanut butter, smooth or crunchy

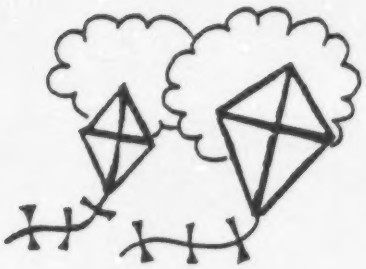
1. Set strainer over bowl. Open can of apricots and pour into strainer. Set apricots aside.
2. Measure peanut butter into bowl of apricot syrup. Use a fork or spoon to blend together until smooth.
3. Add apricots and chill.
4. Serve on lettuce leaves for salad or in small bowls with vanilla ice cream for dessert.

Theme: Plants

ALFALFA APPLES

3 large apples
1 lb. roasted peanuts or peanut butter
1 tablespoon alfalfa seeds or alfalfa sprouts*
1/2-1 cup raisins
juice of 1 lemon

1. Core and quarter apples.
2. Spread each apple slice with peanut butter, sprinkle with alfalfa sprouts and top with raisins.



March

Themes

Zoo Animals
Plants
St. Patrick's Day

RECIPES:

Theme: Plants

ALFALFA APPLES (cont.)

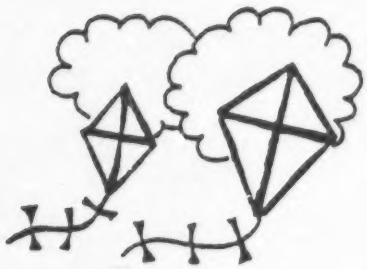
*Directions for alfalfa sprouting: (takes 5 to 6 days)

1. Measure seeds into jar, cover with water and soak 24 hours in warm, dark place.
2. Cover top of jar with cheese-cloth or nylon stocking and secure "lid" with rubber band; drain water through lid. Rinse and drain every day for 5 to 6 days.
3. Place sprouts in a sunny spot the last day to green them.
4. Store in refrigerator when sprouted.

PEANUT BUTTER AND ALFALFA SPROUT SANDWICH

peanut butter
whole wheat bread
alfalfa sprouts

1. Spread peanut butter on bread.
2. Sprinkle with alfalfa sprouts.
3. Top with another piece of bread.
4. Cut in halves or quarters for serving.



March

Themes

Zoo Animals
Plants
St. Patrick's Day

RECIPES:

Theme: Plants (cont.)

GARDEN VEGETABLE SOUP

soup bone and meat
water
assorted fresh vegetables
salt
1/2 cup macaroni, optional
garnishes: croutons, grated carrots, popcorn, crumbled bacon, grated cheese

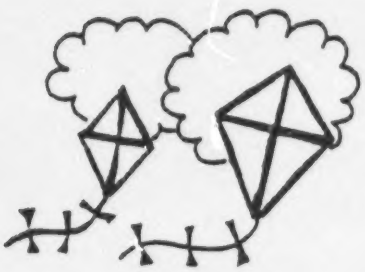
1. Simmer soup bone and meat in water to cover for about 2 hours.
2. Cut the meat and vegetables into bite-sized pieces.
3. Add salt to taste and simmer covered for approximately 1 hour or until meat and vegetables are tender.
4. Macaroni may be added during the last 15 minutes of cooking time if desired.
5. Serve the soup and let the children choose their favorite garnish.

CRUNCHY COLESLAW

1 small head cabbage
1 medium red apple
1 cup raisins
1 teaspoon lemon juice
1/2 cup pineapple or lemon yogurt
2 tablespoons chopped nuts

1. Chop cabbage into long shreds, then chop into small pieces until you have enough to measure 2 cups.*
2. Place in bowl.
3. Chop apple into 1/4 inch pieces.
4. Add apple, raisins, lemon juice and yogurt to cabbage and toss with fork.
5. Sprinkle with chopped nuts.

*Note: To shred cabbage in blender, cut half cabbage into 2-inch pieces and place in blender container. Add enough water to cover cabbage. Blend 3 to 4 seconds. Drain thoroughly and measure. Repeat with remaining cabbage to make 2 cups.



March

Themes

Zoo Animals
Plants
St. Patrick's Day

RECIPES:

Theme: Plants (cont.)

SALAD IN A BAG

1 medium head lettuce
2 medium tomatoes
8 radishes
1/3 cup salad dressing
6 tablespoons shredded cheese

1. Place torn lettuce, tomato wedges and radish slices in plastic bag.
2. Pour in 1/3 cup salad dressing. Close bag tightly and shake vigorously.
3. Empty into salad bowl.
4. Sprinkle with cheese.

Theme: St. Patrick's Day

IRISH POTATO CHIPS

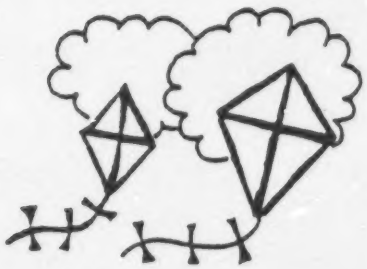
potatoes
cooking oil
salt

1. Peel potatoes. Slice thinly.
2. Fry until crisp.
3. Salt and serve.

IRISH SHAMROCK SOUP

1 can (11 1/4 oz.) condensed pea soup, undiluted
1 cup milk
2 frankfurters, thinly sliced
2 bread slices, toasted and buttered

1. Combine milk with soup and bring to boil over medium heat, stirring constantly.
2. Reduce heat and add frankfurters. Simmer, uncovered, 3 minutes longer.



March

Themes

Zoo Animals
Plants
St. Patrick's Day

RECIPES:

Theme: St. Patrick's Day (cont.)

IRISH SHAMROCK SOUP (cont.)

3. Cut bread into shamrock shapes.
4. Serve soup topped with shamrocks.

ST. PATRICK'S PEANUT BUTTER BALLS*

1/2 cup honey
1/2 cup peanut butter
3/4-1 cup powdered milk
Grated coconut or ground nuts

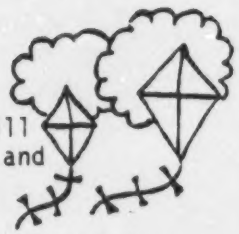
1. Mix together honey, peanut butter and powdered milk until throughly blended.
2. Form into small balls, and roll in grated coconut or ground nuts.

Variation:

Add any of the following:
1/2 cup chopped nuts or raisins
1/4 cup sunflower seeds or wheat germ

*The above basic recipe makes a delightful Edible Play Dough. After mixing the first three ingredients, let the children mold or roll the dough into balls or shapes. When they tire of playing, they can eat their creation.

PARENT NEWSLETTER



Dear Parents,

Here are activities and books related to things we will be studying in March. Pick the ones you find interesting and share them with your child.

Theme: Zoo Animals

Activities:

1. Visit the Jacksonville Zoo with your child. Talk about what you see.
2. Make some animals out of modeling clay with your child.
3. Take your child to a park or playground to use the equipment as a pretend jungle. Your child can climb a tree (the ladder), slide down a hill (the slide), swing over a brook (the swing set), etc. This activity can be made into a "Follow the Leader" game.
4. Play the radio or records and have your child move to the music using zoo animal motions and noises.

Books:

Elting, Mary. How The Animals Get To The Zoo
Lobel, Arnold. A Zoo For Mister Muster
Palmer, Helen. I Was Kissed By A Seal At The Zoo
Seuss, Dr. If I Ran The Zoo
Slobodkina, Esphyr. Caps For Sale

Theme: Plants

Activities:

1. Help your child plant seeds in a paper cup or outside garden.
2. Grow carrot tops and sweet potatoes in water.
3. Visit a plant nursery. Talk about the different kinds of plants you see.

Books:

Krauss, Ruth. The Carrot Seed
Zion, Gene. The Plant Sitter

THINKING AHEAD
SKILLS
CONCEPTS
RESOURCES
SPECIAL EXPERIENCES
RECIPES
PARENT NEWSLETTER

Themes

Easter/Passover
Spring
Nutrition

MONTHLY GUIDE

FOR

APRIL

April

THINKING AHEAD:

Themes

Easter/Passover
Spring
Nutrition

Things to remember:

1. Prepare letters to parents concerning this month's themes and activities.
2. Check dates for special school events.
3. Confirm arrangements for field trips and resource people scheduled for this month and next month.
4. If desired, arrange for the parent classroom committee to provide a holiday party for the children.
5. Celebrate Arbor Day on April 28.
6. Set up special classroom decorations.

Things to collect:

- study prints/A-V materials
- ingredients and equipment for cooking
- materials and equipment for special experiences

Themes: Easter/Passover

Library

- Easter- J. Moncure
- The Easter Bunny That Overslept- P. Friedrich
- Humbug Rabbit- L. Balian
- Pink Paint- A. Dean
- The Country Bunny and the Little Gold Shoes- Heyward, DuBose
- Where Is It?- T. Hoban

Manipulatives

- plastic eggs

Art

- materials for:
  - decorations
  - baskets
  - bonnets
  - bunny ears
  - weaving

April

THINKING AHEAD:

Themes

Easter/Passover
Spring
Nutrition

Theme: Spring

Library

- Let's Find Out About Butterflies- R. Abisch
- The True Book of Insects- I. Podendorf
- Be Nice to Spiders- M. Graham
- Diary of a Monarch Butterfly- S. Thompson
- The First Robin- R. Kraus
- It's Nesting Time- S. Lerner
- Spring is Like the Morning- M. Craig

Science

- materials for bird feeder (pine cone, peanut butter, bird seed)
- bird's nest
- insects
- plastic flowers

Manipulatives

- Cootie Game

Theme: Nutrition

Library

- Sandwicher: Riddles, Recipes and Funny Facts About Foods- T. Stubis
- Eat!- D. Paterson
- Everybody Eats- M. Green
- Food Is For Eating- I. Podendorf

Science

- real and model foods

Art

- magazines for food pictures
- clay for molding foods
- dried beans and pasta for collages

April

Themes

Easter/Passover
Spring
Nutrition

SKILLS:

Reading

Reinforce Previously Introduced Skills

Writing

Reinforce Previously Introduced Skills

Mathematics

Reinforce Previously Introduced Skills

Gross Motor Skills

Reinforce Previously Introduced Skills

April

Themes

Easter/Passover
Spring
Nutrition

CONCEPTS:

Theme: Easter/Passover

1. Easter and Passover are religious holidays.
2. The customs of Easter and Passover vary from family to family.

KK1: Holidays pp.51-55
KK2: pp.707-709
PE: p. 39

Theme: Spring

1. Spring is one of the four seasons.
2. There are signs of spring outside.
3. Birds help plants by eating insects that might destroy them.
4. Some insects are helpful and some are harmful.

KK1: Seasons pp.19-25
pp.549-603
605-654
PE: pp.29-30
74,157,163
KK2: pp.203-267
719-722

Theme: Nutrition

1. There are four basic food groups.
2. Our bodies need foods from each group.
3. People should wash foods, hands, and utensils before eating.
4. People like different foods.
5. People learn about foods using their five senses.
6. It is important to cook and store foods properly.

FEC: Kit
PE: pp.41,50
125,144-145

KEY:
CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
HE-Humane Education
KK1-Kindergarten Keys '70 Ed.
KK2-Kindergarten Keys '78 Ed.
PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIIS Beginnings
ST-STEM

April

RESOURCES:

Themes

Easter/Passover
Spring
Nutrition

FIELD TRIPS	PEOPLE
Themes: Easter/Passover	
·shopping mall	·people of various cultural backgrounds
Theme: Spring	
·UNF nature trails ·Tree Hill ·Ft. Caroline National Memorial ·plant nursery ·florist shop ·neighborhood walk	·forest ranger ·4-H Club agent ·horticulturist/plant nursery personnel ·florist ·entomologist/insect expert ·Audubon Society member ·apiarist/beekeeper ·Department of Agriculture staff
Theme: Nutrition	
·food store ·restaurant ·Farmer's Market ·County Canning Kitchen ·school cafeteria	·nutritionist/dietician ·chef/cook ·home economist ·school cafeteria personnel ·athlete ·Public Health staff

April

Themes

Easter/Passover
Spring
Nutrition

SPECIAL EXPERIENCES:

Theme: Easter

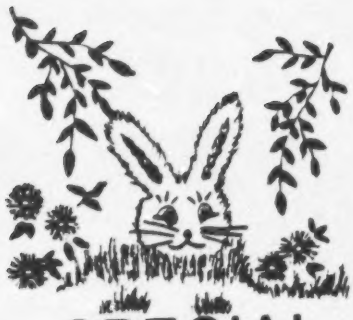
DYEING EGGS FOR SEQUENCING EVENTS, FOLLOWING DIRECTIONS AND OBSERVING CHANGE

Materials:

- hardboiled eggs
- vinegar
- egg dye or food coloring (red, blue, yellow)
- egg cartons
- large cups
- large spoons, tongs or egg dippers
- crayons

Procedures:

1. Child draws designs on eggs using crayons.
2. Child dyes eggs using primary colors (red, blue, and yellow).
3. Child dips some eggs in another color in order to create secondary colors (green, orange, and violet).



April

Themes

Easter/Passover
Spring
Nutrition

SPECIAL EXPERIENCES:

Theme: Nutrition

CREATING A GROCERY STORE FOR CLASSIFYING, ROLE-PLAYING MEASURING AND IDENTIFYING NUMBERS

Materials:

- empty food cartons
- empty food cans
- plastic fruit
- plastic vegetables
- toy cash register
- play money
- paper bags
- large cardboard boxes to build store
- tape
- glue
- paint to make signs and decorate
- aprons
- scales
- price tags
- building blocks
- fabric scraps
- trading stamps
- crayons
- magazines

Procedures:

1. Child helps construct store using cardboard boxes, tape and glue.
2. Child uses fabric scraps and paint to decorate store and make signs.
3. Child assumes roles of different people in store (manager shopper, cashier, butcher, produce manager, customer, etc.)
4. Encourage child to prepare shopping lists for balanced meals by cutting pictures of foods from magazines.
5. Provide free time for each child to participate in this activity.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Themes: Easter/Passover

BUNNY FACE SALAD

pear half
lettuce
banana halves or orange sections
walnut or grape halves
carrot or celery strips

1. Place pear half, cut side down, on lettuce.
2. Use banana halves or two orange sections for each ear.
3. Use walnut or grape halves for eyes and nose.
4. Arrange carrot or celery strips for whiskers.

CHEESE CARROTS

yellow cheese
cream or mayonnaise
fresh parsley
lettuce

1. Grate cheese into bowl.
2. Mix with cream or mayonnaise until mixture can be shaped with hands.
3. Shape into tiny carrots.
4. Put sprig of parsley on end of each carrot.
5. Serve on lettuce leaves.

NUTTY EGG SALAD SANDWICHES

3 hard-cooked eggs
1 celery stalk
1/4 cup salted peanuts
3 tablespoons mayonnaise
1/4 teaspoon onion salt
1/8 teaspoon salt
soft butter or margarine
8 slices rye or whole wheat bread

1. Finely chop celery, peanuts and eggs.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Themes: Easter/Passover (cont.)

NUTTY EGG SALAD SANDWICHES (cont.)

2. Stir in mayonnaise, onion salt, and salt.
3. Spread 8 slices of bread with butter or margarine.
4. Spread half of slices with egg mixture and cover with remaining slices to make 4 sandwiches.
5. Serve.

DEVILED EGGS

1 hard-cooked egg (peeled)
1 teaspoon mayonnaise
1/4 teaspoon prepared mustard
dash of celery salt
dash of pepper
garnishes: sliced olives, pickle slices, chopped parsley, paprika

1. Cut egg in half lengthwise and scoop out yolk being careful not to split white. Mix yolk with mayonnaise, mustard, celery salt and pepper.
2. Let child fill egg white with yolk mixture.
3. Garnish and chill.

PETER RABBIT SALAD

1 pkg. (3 oz.) cream cheese
1/3 cup grated carrot
3 parsley sprigs
spinach leaves
pineapple tidbits
mayonnaise

1. Divide cream cheese into 3 parts.
2. With hands, shape each part to resemble a carrot.
3. Roll in grated carrot, coating thoroughly.
4. Place on spinach leaves.
5. Insert parsley sprig in top of each.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Themes: Easter/Passover (cont.)

PETER RABBIT SALAD (cont.)

6. Garnish with pineapple tidbits and mayonnaise.

PASSOVER FOOD TRADITIONS

Passover is a Jewish festival which celebrates the Israelites' exodus from bondage under the Pharoahs in Egypt. During this eight day holiday no leavened baked goods, beans, peas, corn, rice or other grains may be used. This serves as a reminder of the haste with which these people fled their homes and their hardships during their time in the wilderness. All leavening is removed from the house and special utensils and dishes are used. Special dishes such as fried matzos and nut cakes are prepared and eaten during the holiday.

FRIED MATZOS

4 eggs, well beaten
1 cup water
dash of salt
4 matzos
shortening

1. Beat eggs with water and salt.
2. Break matzos into small bite-size pieces. Soak in water; drain.
3. Stir into eggs and let stand for 5 minutes.
4. Pour mixture into skillet with layer of hot shortening.
5. Fry over moderate heat until golden-brown on one side. Turn and brown other side, stirring occasionally to break up pieces.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Themes: Easter/Passover (cont.)

CHAROSES

4 tart apples, cored and grated
1 1/2 cups blanched almonds, ground
1/4 cup walnuts, ground
3 tablespoons sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1 1/2 teaspoons grated lemon rind
3 tablespoons fresh lemon juice
grape juice

1. Combine ingredients, blending with enough grape juice to give spreading consistency.
2. Serve on matzos.

MATZO BALLS

2 eggs
1/4 cup shortening
1 scant cup matzo meal
1/4 to 1/2 cup water(approximately)
1 teaspoon salt
Dash of ground ginger or cinnamon

1. Combine eggs, shortening and matzo meal and beat well.
2. Add water and salt, stirring to make a stiff batter.
3. Add seasoning, cover, and chill in refrigerator for at least 2 hours.
4. About 30 minutes before serving, wet hands with cold water to prevent sticking and form balls of the batter.
5. Drop the dumplings into boiling salted water, cover, and cook for 30 minutes.
6. Drain, and serve with clear soup or as a substitute for potatoes.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Themes: Easter/Passover (cont.)

MATZO BALLS (cont.)

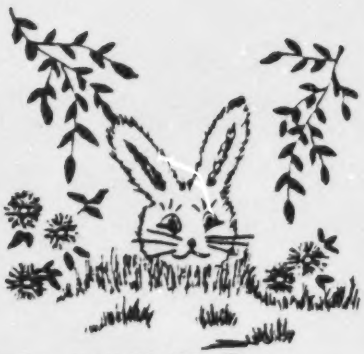
Variations:

Add 2 tablespoons chopped liver or 2 tablespoons finely chopped parsley to batter before chilling.

PASSOVER NUT CAKE

6 eggs
6 tablespoons sugar
6 tablespoons matzo cake meal
1 tablespoon fresh lemon juice
2/3 cup finely chopped almonds or walnuts
1/8 teaspoon salt
confectioners' sugar

1. Separate eggs and beat yolks until thick and lemon-colored.
2. Add sugar and continue beating until thick and creamy.
3. Gradually stir in matzo cake meal.
4. Stir in lemon juice and nuts.
5. Beat egg whites with salt until stiff but not dry and fold into cake batter.
6. Pour mixture into an ungreased tube pan (9x3 inches). Bake in preheated slow oven (300°) for 45 minutes; then increase heat to 325° for 15 minutes or until top of cake springs back when lightly touched.
7. Removed from oven and invert pan. Cool thoroughly and then cut out of pan.
8. Sprinkle with sugar.



April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Easter/Passover (cont.)

MATZO KUGEL
(Matzo Meal Pudding)

3 matzos
water
1 teaspoon salt
2 tablespoons oil
3 eggs, separated
1 cup sugar
grated rind and juice of 1 lemon
1 cup chopped apples
1/2 cup chopped nuts
matzo meal
1/4 teaspoon ground cinnamon

1. Soak matzos in water to cover until soft. Squeeze out excess liquid.
2. Stir until creamy. Add salt and oil.
3. Beat egg yolks with sugar, rind and juice. Blend into matzo mixture.
4. Fold in stiffly beaten egg whites.
5. Alternate batter with apples and nuts in greased 2-quart baking dish, starting and ending with batter.
6. Sprinkle with matzo meal and cinnamon.
7. Bake in preheated moderate oven (350^{0}) for 30 minutes or until lightly browned and set.
8. Serve warm with fruit sauce or garnished with berries.

Theme: Spring

RED ANTS ON A LOG

celery stalks
cheese spread
paprika

1. Fill celery stalks with a favorite cheese spread.
2. Sprinkle with paprika-red ants on a log!

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Spring

BUGS ON A LOG

celery stalks
peanut butter, crunchy or smooth
raisins

1. Fill celery stalks, with peanut butter.
2. Press raisins here and there-bugs on a log!

VEGETABLE CATERPILLAR

cherry tomatoes
whole cloves

1. Wash 3 or 4 cherry tomatoes and attach in line with wooden picks.
2. Use 2 whole cloves to make eyes on one of the end tomatoes.
3. Make 2 holes over cloves and poke in celery leaves for flirty eyelashes.
4. Take out wooden picks and cloves before eating.

VEGETABLE LADYBUG

cherry tomatoes or radishes
whole cloves

1. Wash a small cherry tomato or radish and a big round one.
2. Attach the small tomato or radish to the big one with a wooden pick.
3. Use whole cloves for spots, legs and eyes.
4. Take out wooden pick and cloves before eating.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Spring (cont.)

BUSY BEE FUN SALAD

tomato slices
avocado slices
hard cooked egg yolks
olives
string beans or celery strips
endive or lettuce

1. Alternate slices of tomato and avocado for body.
2. Use yolk from hard cooked egg for head, olives for eyes and two string beans or celery strips for feelers.
3. Use two leaves of endive or lettuce for wings and more string beans or celery strips for legs.

BLACK-EYED SUSAN SALAD

4 large dried prunes, cooked and pitted
1/2 cup creamed cottage cheese
4 crisp lettuce leaves
1 can (1lb, 1 oz.) peach slices, drained
3 tablespoons grated carrot
2 ripe olives, halved

1. Stuff each prune with 2 tablespoons cottage cheese. Arrange a lettuce leaf on each of 4 individual salad plates; place a prune in center of each.
2. Arrange 5 peach slices, petal fashion, around each prune.
3. Sprinkle a little grated carrot over each prune; top with olive half.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Spring (cont.)

VEGETABLE TREES

1 head cauliflower
1 bunch broccoli

Spring Dip or salad dressing

1. Thoroughly wash vegetables and break stalks apart.
2. Cut stalks into bite-sized trees.
3. Serve trees with Spring Dip or salad dressing.

SPRING DIP

1 pint sour cream

1 package dry soup or salad dressing mix

1. Blend sour cream with dry soup mix (onion, vegetable, mushroom, or any other desired flavor) or dry salad dressing mix (Italian, ranch, blue cheese, or any other desired flavor).
2. Use as a dip for raw vegetables, such as, cauliflower, broccoli, sweet potatoes, squash, cucumbers, celery, green pepper, carrots, etc.

SPRING KABOBS

1 1/2 cups of cubed cooked ham or luncheon meat
2 cups of cubed melon or pineapple

1 cup cheese cubes

1. Alternate cubes of ham or luncheon meat with melon or pineapple on wooden picks.
2. Add cubes of cheese for extra color and flavor.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Nutrition

NUTRITIOUS NO-KNEAD BREAD

2 packages or 2 tablespoons yeast
2 cups warm water
2 tablespoons oil
1/4 cup honey
4 cups whole wheat flour
1/2 cup soy flour
1/2 cup wheat germ
1/2 cup dried milk
2 tablespoons salt

1. Blend yeast with water.
2. Add honey, oil and 3 cups of wheat flour. Beat 300 strokes.
3. Combine remaining ingredients with last cup of wheat flour and add to beaten mixture. Blend thoroughly.
4. Let rise, covered, in warm place for about 1 hour or until doubled in bulk.
5. Punch down and place in buttered loaf pan, smoothing out top with oiled fingers.
6. Bake at 350^{0} for 1 hour.

CARROT-RAISIN SALAD

1 cup grated carrot
1 cup shredded cabbage
1/4 cup seedless raisins
1/2 teaspoon salt
2 tablespoons lemon juice
1 tablespoon sugar
1/4 cup mayonnaise

1. Toss all ingredients, except mayonnaise, until well combined.
2. Chill.
3. Add mayonnaise and toss again just before serving.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Nutrition (cont.)

YUMMY YOGURT FRUIT DRINK

1 cup orange-grapefruit or pineapple-grapefruit juice
1/2 banana
1/2 cup plain yogurt
1/4 teaspoon sugar or honey
4 ice cubes

1. Put ingredients in blender.
2. Blend until smooth and serve.

HAM AND CARROT SANDWICH SPREAD

2 cups finely chopped cooked ham
1/2 cup shredded carrot
1/2 cup mayonnaise
2 tablespoons finely chopped green onion
1 teaspoon prepared mustard

1. Combine ingredients.
2. Chill.
3. Use as a sandwich spread

NUTTY CHEESE SANDWICH SPREAD

1 cup shredded cheddar cheese
1/4 cup chopped pecans or walnuts
1 tablespoon mayonnaise
Whole wheat bread or crackers

1. Mix cheese, nuts, and mayonnaise.
2. Spread on crackers or bread.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Nutrition (cont.)

TOMATO-RICE SOUP

1 can (10 3/4 oz.) condensed tomato soup
water
1 cup uncooked instant rice

1. Prepare the soup as directed on can. Stir in 1 cup rice. Cover and remove from heat.
2. Let stand 5 minutes before serving.

Variation:

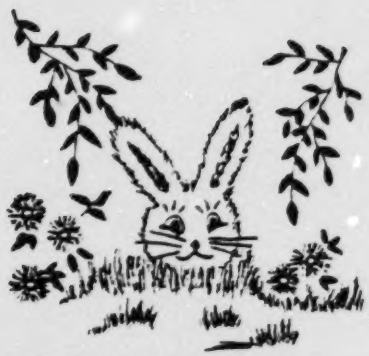
Substitute 1 can (10 1/2 oz.) condensed beef broth (bouillon) for the tomato soup to make Beef-Rice Soup.

CARROT COMBO

2 cups finely grated carrot
2 tablespoons mayonnaise
1 tablespoon vinegar, lemon juice, or pineapple juice.

any combination of the following ingredients may be used: 1/4 cup raisins, 1/4 cup pineapple bits, 2 tablespoons grated coconut, 2 tablespoons chopped nuts

1. Combine ingredients.
2. Chill and serve.



April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Nutrition (cont.)

CAROB MILK

2 cups milk
2 tablespoons honey
3 tablespoons carob powder
2 tablespoons powdered milk (optional)
1/2 teaspoon vanilla

1. Put ingredients into a blender and mix until smooth.
2. Serve cold or warm.

TASTY MUESLI

1 1/3 cups rolled oats
1 1/3 cups milk or fruit juice
2 tablespoons wheat germ
1/4-1/2 cup dried fruits, chopped (apricots, raisins, currants, peaches, pears, apples and/or prunes)
1/2 teaspoon salt
1/2 cup chopped toasted almonds or filberts
1 tablespoon honey, to taste
2 unpeeled tart apples, shredded
3 tablespoons lemon juice

1. Combine oats and milk or juice in large bowl.
2. Cover and refrigerate 8 hours or more.
3. Before serving add wheat germ, fruits, salt, nuts, honey, and lemon juice.
4. Stir well.
5. Top with fresh fruit and serve with milk or cream.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Nutrition (cont.)

GRAPEFRUIT SECTIONS AND HONEY

2 grapefruits, peeled and sectioned
3/4 cup honey
1/4 cup flaked coconut

1. Arrange grapefruit sections spiral fashion on large plate.
2. Drizzle honey over the sections, then sprinkle with the coconut.
3. Chill until ready to serve.

HEALTHY CANDY

2/3 cup soy flour
1/4 cup peanut butter
1/3 cup carob powder
1/4 cup rice polish
4 tablespoons wheat germ
2 tablespoons oil
1/4 cup chopped dates, raisins, or figs
creamed (or spun) honey
chopped nuts

1. Knead together soy flour, peanut butter, carob powder, rice polish, wheat germ, oil, and fruit.
2. Add enough honey to make the right kneading consistency.
3. Pack into an oiled glass pie dish and press chopped nuts over the top.
4. Chill, and cut into squares.

April

Themes

Easter/Passover
Spring
Nutrition

RECIPES:

Theme: Nutrition (cont.)

YUMMY BALLS

1 cup powdered nutritional yeast (optional)
1 cup raw wheat germ
1 cup sunflower seed meal
1 cup chopped raw nuts
1 cup sesame seed meal
1 cup powdered milk
1/2 cup chia seeds
1/2 cup sesame seeds
3 cups quick cooking oatmeal (uncooked)
1 cup powdered date sugar
1 cup honey
1 cup carob powder
1/2 cup soy flour
1/2 cup liquid milk
1/2 cup softened corn oil margarine
powdered coconut, ground nuts or sesame seeds

1. Mix all dry ingredients thoroughly before adding wet ingredients.
2. Add wet ingredients and form into walnut size balls.
3. Roll in either powdered coconut, ground nuts or sesame seeds to alleviate stickiness.
4. Store in the refrigerator.

PARENT NEWSLETTER

April

Dear Parents,

Here are activities and books related to things we will be studying in April. Pick the ones you find interesting and share them with your child.

Theme: Spring

Activities:

1. Talk about the signs of spring as you see them.
2. Let your child feel new spring leaves and compare them with old ones. Talk about changes in color.
3. Catch tadpoles. Help your child care for them until they become frogs. Have your child draw pictures of how they look.
4. Throw bread crumbs, popcorn or seeds in the yard to attract birds. Observe and draw pictures of the different kinds of birds you see.
5. Talk about the kinds of clothes we wear in spring. How are they different from winter clothes?

Books:

Ets, Marie. Gilberto And The Wind
Kessler, Ethell. Splish Splash!
Wonder Starters' Books. Birds

Theme: Nutrition

Activities:

1. Let your child help plan and prepare a meal.
2. See how many foods in each food group you can find while grocery shopping.
3. Let your child help put food away after shopping. He can rinse fruits and vegetables before they are put away.
4. If possible, pick fruit or vegetables from gardens or farms. This will help your child understand where these foods grew before reaching the store.
5. Encourage your child to eat healthy snacks like fruits, nuts or vegetable sticks rather than cookies, cake and candy.

Books:

Hoban, Russell. Bread And Jam For Frances
Martin, Bill. Let's Eat
McClosky, Robert. Blueberries For Sal
Seuss, Dr. Green Eggs And Ham
Zolotow, Charlotte. Mr. Rabbit's Lovely Present

THINKING AHEAD
SKILLS
CONCEPTS
RESOURCES
SPECIAL EXPERIENCES
RECIPES
PARENT NEWSLETTER

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

MONTHLY GUIDE

FOR

MAY/JUNE

May/June

THINKING AHEAD:

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

Things to remember:

1. Prepare letters to parents concerning this month's themes and activities.
2. Check dates for special school events.
3. Confirm arrangements for field trips and resource people scheduled for this month.
4. If desired, arrange for the parent classroom committee to provide a party for the children.
5. Prepare report cards.
6. Complete end-of-year tasks and record keeping.
7. Honor the parents for helping this year.
8. Have children make gifts for their parents for Mother's Day (2nd Sunday in May) and Father's Day (3rd Sunday in June).
9. Set up special classroom decorations.

Things to collect:

- study prints/A-V materials
- ingredients and equipment for cooking
- materials and equipment for special experiences

Theme: Ocean Life

Library

- Look at the Sea Animals- J. Behrens
- Mammals of the Sea- A. V. Silverstein
- The Sand, The Sea, and Me- M. J. Craig
- The True Book of Pebbles and Shells- I. Podendorf

Science

- shells
- starfish
- sanddollar
- seahorses

May/June

THINKING AHEAD:

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

Theme: Ocean Life (cont.)

Art

- materials for:
  shell crafts
  beach mural
  tempera wash

Role-Playing Materials

- magnetic fishing rod
- goggles
- mask
- fins
- tackle box

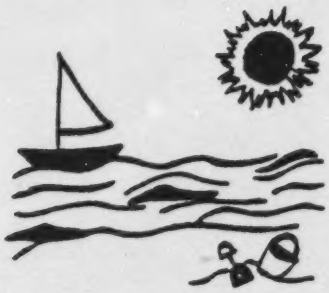
Themes: Mother's Day/Father's Day

Library

- Grandmother and I- H. Buckley
- Martha Ann and the Mother Store- N. Charnley
- My Mother and I- A. Fisher
- Mothers Can Do Anything- J. Lasha
- The Day Daddy Stayed Home- L. Kessler
- At Daddy's Office- R. Misch
- Daddies- What They Do All Day- H. Puner
- Grandfather and I- H. Buckley
- Father is Big- R. Rodlauer

Art

- materials for cards



May/June

THINKING AHEAD:

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

Theme: Summer Safety

Library

- Swimming- H. Torney
- Summer is Here- B. M. Parker
- Sounds of a Summer Night- M. Garelick

Role-Playing Materials

- materials to role-play:
  safety rules
  life preserver
  fins
  mask
  goggles
  magnetic fishing rod
  tackle box

May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

SKILLS:

Reading

Reinforce Previously Introduced Skills

Writing

Reinforce Previously Introduced Skills

Mathematics

Reinforce Previously Introduced Skills

Gross Motor Skills

Reinforce Previously Introduced Skills

May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

CONCEPTS:

Themes: Ocean Life/Summer Safety

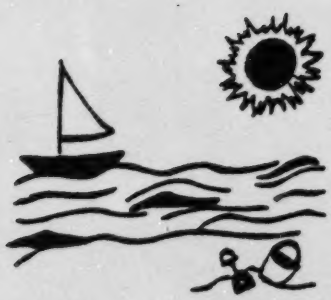
1. Sea animals and plants live in the ocean.	KK1: pp.655-702 KK2: pp.549-589
2. Sea animals have ways of protecting themselves.	
3. Summer is one of the four seasons.	KK1: Seasons pp.26-33
4. There are signs of summer outside.	KK2: pp.723-725
5. Children need to play in familiar places and be friendly only with people they know.	PE: pp.128-140
6. Too much sun (sunburn) is not healthy for our bodies.	
7. Swimming can be fun and can be good exercise.	
8. Children need to swim only where a lifeguard or other adult can watch them.	
9. When going swimming or boating it is important to find out and follow water safety rules.	

Themes: Mother's Day/Father's Day

1. Celebrating Mother's Day and Father's Day are ways of showing love and appreciation for the many nice things our parents do for us.

KEY:

CE-Consumer Education
FEC-Food...Early Choices
HC-Health Curriculum
HE-Humane Education
KK1-Kindergarten Keys '70 Ed.
KK2-Kindergarten Keys '78 Ed.
PE-Physical Education Curriculum
SC1-SCIS Beginnings
SC2-SCIS Beginnings
ST-STEM



May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

RESOURCES:

FIELD TRIPS

Themes: Ocean Life/Summer Safety

- Museum of Arts & Sciences
- Katherine Abbey Hanna Park
- Little Talbot Island State Park
- Cumberland Island

Themes: Mother's Day/Father's Day

PEOPLE

- fisherman
- marine biologist/oceanographer
- life guard
- scuba diver
- U.S. Coast Guard personnel
- owner/manager of a pool
- Department of Recreation personnel
- shell collector

- parents
- grandparents

May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

SPECIAL EXPERIENCES:

Theme: Ocean Life

USING AN OCEAN LIFE DIORAMA FOR FINE MOTOR ENHANCEMENT, FOLLOWING DIRECTIONS AND SEQUENCING

Materials:

- shoe boxes
- paint
- construction paper
- crayons
- scissors
- glue
- blue heavy thread
- salt shaker filled with sand
- templates of sea animals and plants
- shells
- study prints

Procedures:

1. Child paints inside of box and outside of lid ocean colors.
2. When paint dries, child turns box on side and brushes glue on ocean floor.
3. Child sprinkles sand over glue.
4. Child arranges and glues shells in sand.
5. Child uses templates to outline ocean animals on construction paper, decorates with crayons and cuts them out.
6. Staple thread to each animal. Punch holes from inside through top of box, using a pencil.
7. Child pokes threads through holes and tapes to outside of box with teacher's help.
8. Child covers tape with painted lid.

SPECIAL EXPERIENCES:

May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

Themes: Mother's Day/Father's Day

MAKING MOTHER'S DAY/FATHER'S DAY GIFTS FOR FOLLOWING DIRECTIONS AND FINE MOTOR ENHANCEMENT

I. Recipe Card Holder

Materials:

- clay
- plastic flowers
- popsicle sticks
- clothespins
- plastic spray can caps
- 3" x 5" cards
- glue
- spray paint

Procedures:

1. Glue end of clothespin to end of popsicle stick.
2. Spray paint stick and clothespin. Let dry.
3. Child presses clay in bottom of plastic cap (1/2 capful).
4. Child arranges plastic flowers in cap.
5. When paint is dry, child places clothespin and stick into clay behind flowers.
6. Child puts recipe card into clothespin.

II. Paperweight

Materials:

- plaster of Paris
- empty milk cartons (half pint)
- container of mix plaster
- variety of natural materials (seed pods, seeds, acorns)
- clear acrylic spray

SPECIAL EXPERIENCES:

May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

Themes: Mother's Day/Father's Day (cont.)

Procedures:

1. Mix plaster following package directions.
2. Fill milk carton with plaster (3" deep).
3. Child presses natural materials as closely together as possible into plaster.
4. After plaster dries, child peels off milk carton.
5. Spray paperweight with clear acrylic spray.

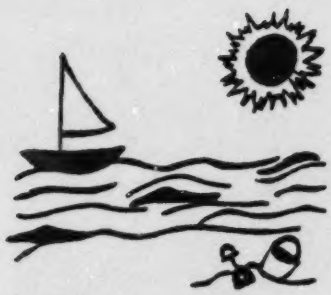
III. Key Ring

Materials:

- formica samples (approx. 3" x3")
- pictures
- glue/water mixture
- paintbrush
- key chain/ring

Procedures:

1. Child selects favorite picture.
2. Child selects piece of formica.
3. Burn edges of picture.
4. Child glues picture on one side of formica.
5. Child paints over entire surface with water/glue mixture.
6. Insert chain or ring.



May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

RECIPES:

Theme: Ocean Life

CREAMY TUNA SANDWICH SPREAD

1 package (8 oz.) cream cheese
2 tablespoons milk
1 can (7 oz.) tuna, drained and flaked
bread or crackers

1. Mix softened cream cheese and milk together.
2. Add tuna to cream cheese mixture.
3. Mix well.
4. Spread on bread, toast or crackers.

TUNA CHIP SPREAD

1 can (7 oz.) tuna, drained and flaked
1 cup finely chopped celery
1/2 cup mayonnaise
2 cups crushed potato chips

1. Combine all ingredients.
2. Mix until well blended.
3. Serve on bread or crackers.

OCEAN TUNA SANDWICHES

1 can (6 1/2 oz.) tuna, drained and flaked
1 celery stalk, chopped
1 large kosher dill pickle, chopped
1/4 cup mayonnaise or salad dressing
1/4 teaspoon onion salt
1/4 teaspoon bottled lemon juice
12 slices whole wheat bread
Soft butter or margarine

May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

RECIPES:

Theme: Ocean Life (cont.)

OCEAN TUNA SANDWICHES (cont.)

1. Combine tuna, celery and pickle.
2. Stir in mayonnaise, onion salt, and lemon juice.
3. Spread 12 slices bread with soft butter, then spread half of them with the tuna mixture and cover with remaining slices to make 6 sandwiches.

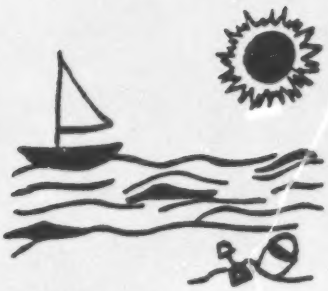
Variations:

1. Salmon or crab may be substituted for tuna.
2. Top with cheese and broil.
3. Add onions, chives, or other herbs and seasonings.
4. Make open-faced tuna biscuits. Roll dough 1/4 inch thick and cut out biscuits. Spread tuna mixture on top and bake at 425° for 12 to 15 minutes.

SEA GULL MILKSHAKE

1 can frozen orange juice undiluted
1 cup milk
2 cups vanilla ice cream

1. Put all the ingredients into a 2-quart jar. Cover tightly and shake well or put ingredients into a large bowl and beat with an egg beater.
2. Pour into tall glasses.



May/June

RECIPES:

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

Theme: Ocean Life (cont.)

SEA SHELL CRAZY MIX

peanuts
pumpkin seeds
soybeans
sesame seeds
honey

1. Roast peanuts and seeds.
2. Add honey to mixture.
3. Serve while warm.

SEA FOAM MILKSHAKE

3 cups milk
2 bananas, sliced
3 teaspoons honey
5-8 ice cubes

1. Blend milk, bananas, honey and ice cubes in blender.
2. Serve immediately.

Theme: Mother's Day

MOTHER'S HOMEMADE ICE CREAM

4 eggs
1 cup honey
7 cups milk
3 cups whipping cream
1 tablespoon vanilla
1/2 teaspoon salt

1. Beat eggs well.
2. Add other ingredients and mix together.
3. Freeze in ice cream freezer. Makes 3 to 4 quarts.

May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

RECIPES:

Theme: Mother's Day

MOTHER'S HOMEMADE ICE CREAM (cont.)

Variations:

1. Use flavoring other than vanilla.
2. Add crushed or finely chopped fruit such as strawberries, peaches, bananas, oranges, etc.

MOTHER'S DAY CHEESE KABOBS

cheese

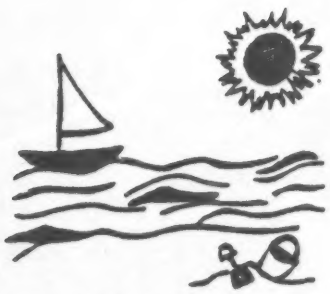
crackers

1. Cut cheese into bite-size pieces and place on wooden picks.
2. Arrange on a tray with crackers and serve.

MOM'S PICK-A-FRUIT PLATTER

1 small cantaloupe
1/2 pound seedless grapes
1 can (13 1/4 oz.) pineapple chunks, drained
2 bananas, sliced
4 curly lettuce leaves

1. Cut cantaloupe into balls or chunks.
2. Cut grapes into small clusters.
3. Arrange lettuce on platter.
4. Fill each lettuce leaf with a different fruit.
5. Serve with wooden picks.



May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

RECIPES:

Theme: Mother's Day (cont.)

MOTHER'S HONEY NUT TREATS

1 cup chunky peanut butter
2/3 cup honey
1/2 cup instant nonfat dry milk powder
16 graham crackers
1 cup shredded coconut or toasted wheat germ

1. Combine peanut butter, honey and milk; stir until blended.
2. Crush graham crackers and add to peanut butter mixture.
3. Mix until well blended.
4. Make little balls by rolling teaspoonfuls of the mixture between the palms of your hands.
5. Roll each ball in coconut or wheat germ to coat evenly.

Theme: Summer Safety

SUMMER FUN FRUIT POPS

2 bananas sliced
10-ounce package frozen strawberries, partially thawed
1 3/4 cups (13 1/2 oz. can) crushed pineapple and juice
2/3 cup evaporated milk

1. Mash bananas.
2. Add strawberries; beat thoroughly.
3. Add pineapple and juice; beat until blended.
4. Add evaporated milk gradually, beating until thoroughly blended.
5. Spoon into six 5-ounce paper cups.
6. Place an ice cream stick or plastic spoon into center of each cup.
7. Freeze several hours.
8. Peel off paper cups and serve.

May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

RECIPES:

Theme: Summer Safety

SAFE SWIMMING ORANGE POPS

1 can (16 oz.) peach slices and juice
1 can (6 oz.) frozen orange juice, thawed and undiluted

1. Line muffin pans with 12 paper baking cups.
2. Divide peach slices and juice equally among the paper baking cups.
3. Freeze until firm enough to hold ice cream stick or plastic spoon upright.
4. Fill each cup with thawed and undiluted orange juice and freeze until firm.
5. To loosen, quickly dip each muffin pan in hot water to rim.
6. Peel off each paper baking cup and serve.

SAFE BOATING BANANA POPS

graham crackers
bananas
peanut butter
milk

1. Crush graham crackers.
2. Peel bananas and cut in half crosswise.
3. Insert sticks in flat ends.
4. Spread with peanut butter and roll in crumbs.
5. Serve each banana pop with glass of milk.

Variation:

1. Roll bananas in honey or yogurt, then in wheat germ.
2. Freeze.

May/June

RECIPES:

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

Theme: Summer Safety (cont.)

HAVE A SAFE FOURTH OF JULY STAR SALAD

lettuce leaf
1/2 slice watermelon (1 inch thick)
1/2 cup creamed cottage cheese
1 tablespoon blueberries

1. Wash lettuce leaf and pat dry. Place on salad plate.
2. Cut watermelon slice into 5 wedges. Cut red melon away from white part and green rind.
3. Arrange melon wedges on lettuce leaf in circle with the points outward to make a star. Spoon cottage cheese into the center of the watermelon star.
4. Sprinkle the cottage cheese with blueberries.

COOL CUKE SAFETY SANDWICHES

1 cucumber, chilled
4 slices bread
butter or margarine
mayonnaise
salt and pepper

1. Peel cucumber and slice into 8 thin slices
2. Spread 2 slices of bread with butter or margarine. Spread the other 2 slices with mayonnaise.
3. Place 4 slices of cucumber on each slice of bread which was spread with mayonnaise.
4. Sprinkle, very lightly, with salt and pepper.
5. Cover with the buttered bread slices. Cut each sandwich into quarters so that each quarter has a piece of cucumber inside and serve.

May/June

RECIPES:

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

Theme: Summer Safety (cont.)

SUMMER SAFETY ORANGE FACES

oranges

assorted decorations: raisins, cherries, marshmallows, apples, sliced orange peel

1. Cut oranges (with skin) horizontally, into 1/4 inch thick rounds.
2. Decorate with raisins, cherries, marshmallows, apples, or sliced orange peel to form a face.

SAFE SUMMER PEACH SUNDAE

1 scoop vanilla ice cream
1 peach half
fresh or frozen raspberries or other canned or frozen fruit
chopped peanuts
graham crackers

1. Place a peach half in a dessert bowl.
2. Then, put a scoop of ice cream into the hollow part of the peach.
3. Pour raspberries or other fruit over the ice cream.
4. Sprinkle chopped peanuts on top.
5. Garnish with one or two graham cracker quarters.

May/June

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

RECIPES:

Theme: Father's Day

DAD'S CHEDDAR SPREAD

1/2 cup crunchy or smooth peanut butter
1 cup shredded sharp cheddar cheese
1/4 to 1/3 cup milk
crackers, bread, apple slices, pear slices, or celery stalks

1. Measure ingredients into bowl. Blend together with a spoon.
2. To make a thinner spread, slowly add more milk.
3. Store covered in refrigerator.
4. To serve, spread on crackers or bread for sandwiches. Spread on apple or pear slices for a fruit snack; or use to stuff washed celery stalks.

FATHER'S FRUIT YUMMIES

1 pound dried apricots
1 pound dried pitted prunes
1 pound pitted dates
1 pound figs
1 cup crushed nuts (any kind)
flaked coconut

1. Grind 1 piece of each kind of fruit at a time into a bowl.
2. Roll spoonfuls of the ground ingredients into candy-sized balls and lay on wax paper.
3. Divide into 3 parts. Roll 1 part in nuts, another in coconut flakes, and leave the third part plain.

May/June

RECIPES:

Themes

Ocean Life
Mother's Day
Summer Safety
Father's Day

Theme: Father's Day (cont.)

FATHER'S FRUIT FIZZ

16 ounces lemonade
16 ounces orange juice
16 ounces pineapple-grapefruit juice
16 ounces lemon-lime soda
ice

1. Chill juices and soda.
2. Pour into large punch bowl with ice.
3. Mix well and serve.

FATHER'S DAY ORANGE FACE SALAD

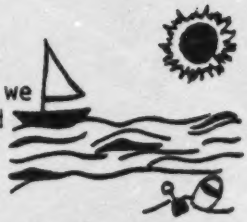
2 tablespoons peanut butter
1/4 cup orange juice
2 oranges
4 lettuce leaves
raisins

1. Measure peanut butter and orange juice into a bowl and blend together.
2. Peel oranges. Cut oranges into 1/4 inch slices.
3. Spread orange slices with peanut butter mixture.
4. Make faces using raisins and arrange on lettuce leaves.
5. Chill and serve.

PARENT NEWSLETTER

Dear Parents,

Here are activities and books related to things we will be studying in May/June. Pick the ones you find interesting and share them with your child.



Theme: Ocean Life **May/June**

Activities:

1. Take a trip to the beach and collect shells. Talk about the things you see.
2. Visit the Sea Life Exhibit at the Jacksonville Museum of Arts and Sciences. Your child can handle various sea animals under the supervision of a museum guide.
3. Visit a pet shop. Look at the salt water aquarium exhibits and talk about what you see.
4. Visit the water show and aquarium at Marineland, Florida.
5. Visit the Marine Science Lab at Mayport.

Books:

Hess, Lilo. Sea Horses
Ipcar, Dahlov. Deep Sea Farm
King, Patricia. Mable The Whale
Lionni, Leo. Swimmy
Lionni, Leo. On My Beach Are Many Pebbles

Themes: Mother's Day/Father's Day

Activities:

1. Talk about your mother and father with your child.
2. Show your child photographs of him/her as a baby. Share stories about your role as a mother or father.

Theme: Summer Safety

Activities:

1. Talk about what your family will be doing during the summer months.
2. Let your child help plan and prepare for vacations.
3. Talk about swimming safety rules. Caution your child to swim only when supervised.
4. Talk about sunburn. Encourage your child to use sunscreen and sunblock lotions to protect his/her skin.
5. Have a fun summer!